

# 11. Appendix Volume 2

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# Appendix

## Exhibit B – Equipment Schedule

### Moveable, Fixed, Special

# 11A2A – New Student Union – UW-La Crosse

## MAJOR EQUIPMENT NEEDS – MULTI-PURPOSE SPACE

### Technology

- Audio delay
- Ability to record or webcast
- High-end Speakers with subwoofers
- Microphone jacks
- Multi connectors for sound/light/video (built into the floor)
- HD Cable
- Full room dimmable lighting – touch panel
- 70 volt system (each room separate and together)
- Motors for rigging/light and speakers
- Production lights/truss
- Presentation lights (each section of room)
- Sound board – at least 40 channels
- Rigging equipment
- Blow through barricade
- Various instrumental and vocals mics
- Gels for lighting or color changing LED
- Portable effect/up lighting
- Monitors and amps
- Light board
- Road cases for storage and transportation
- 31 band eqs
- Fx processors
- Rack packs (surge protectors)
- Truss and rigging for banners, backdrops, etc.
- Skrim
- Spotlights (2)
- Spare projector lamps
- Power point remotes (each section)

- Digital processor
- Dimmable can lights
- Fogger/phaser
- Truss ladders
- Video switcher
- Multiple comp connections various areas

### Mechanical/Electrical/Plumbing

- Electrical - Decorative lighting, flexible rigging, Multiple power sources/panels 200 amp/100 amp, etc.
- Telecom – Wired/wireless

### Fixed Equipment

- Flame retardant curtains: front, mid, back
- Front project screen at stage – motorized
- Screens for divisible each space – motorized
- Projectors – 3-4 – touch panel controls for each

### Remarks/General

- Fixed equipment – computers, DVD/blue ray, iPod, etc.
- 3 portable presenter stations (computer, mic, doc camera, AV inputs, power recept., floor pockets for inputs (no cables running to wall))
- Screens should be out of the way, but not too far for a lecturer or speaker
- Back stage should be at same level as main floor or equipment lift is needed; back stage area

## MAJOR EQUIPMENT NEEDS – Entertainment Café

### Technology

- PA system
- Speakers and subwoofers for large events
- 70 volt speakers (mic & music connections)
- Microphone jacks
- Projector and motorized screen – touch panel control – multiple (2) locations
- Sound board – at least 24 channels
- Rigging equipment
- Various instrument and vocal mics
- Monitors and amps
- Skrim
- 31-band eqs
- Fx processors
- Rack packs (surge protectors)
- Truss and rigging for banners, backdrops, etc.
- Light board
- Gels for lighting or color changing LED
- Spare projector lamp
- Digital processor
- Spare lamps for lighting
- Dimmable can lights
- Fogger/phaser
- Truss ladders
- Video switcher
- Multiple (2) comp connections stage and sound book

### Mechanical/Electrical/Plumbing

- Fire Protection that foggers and phasers can be used with.
- HVAC that is able to be turned on and off at will
- Electrical: Rigging, multiple power sources/panels, 200 amp & 100 amp, pressbox plugins, multiple outlets on separate circuits

### Movable Equipment

- Cabling
- Scissors Lift

### Remarks

- Multi-pin connectors for light/sound/video installed in the floor from stage to sound booth
- Stage should be at same level as main floor or equipment lift is needed; back stage area

## MAJOR EQUIPMENT NEEDS – THEATER SPACE

### Technology

- PA System, Surround Sound
- 31 band eq
- Internet in room
- Mic jacks/bank/in floor
- 70 volt speaker system – mic/music connections
- Dimmable lighting (installed)
- HD cable
- Presentation lighting

### Fixed Equipment

- Fixed Auditorium Seating (with cup holders)
- Projection booth – internet, lighting control in multiple locations
- Screen, sized for room
- Computer, DVD/Blue ray, wireless mic(s)
- Popcorn machine (large)
- Soda machine
- Ticket taker boxes
- Powerpoint remote
- Safety lighting
- Small soundboard (12 channels)
- High quality DVD/VHS/Blue Ray players (2 each)

### Movable Equipment

- Tables, chairs for panels
- Table top stands and mics for panels
- Podium

### Remarks

- Open floor for speaker or panel (30-20)
- Loading docks should have hydraulic dock plate (leveler) for each truck height space
- Cable TV access for whole building

**UNIV. OF WI LACROSSE-NEW STUDENT CENTER MASTER PLAN**

**LaCrosse, WI**

**RRA #11.036.00**

**December 9, 2011**

**EQUIPMENT LIST**

EQUIPMENT	COMMENTS	COST ESTIMATE GROUP I	COST ESTIMATE GROUP II
<b>RECEIVING/STORAGE</b>			
Walk-in Refrigerator/Freezer Complex			
Racked Parallel Refrigeration System	2 freezer, 3 refrig comp		
Refrigerator/Freezer Shelving			
Dunnage Rack			
Pallet Jack			
Dry Storage Shelving			
Receiving Cart			
Tilt Truck			
Mobile Trash Bin			
Mobile Compost Bin			
Lockers	Not in Section 11 4000		
Bulk CO2	By Owner's Vendor		
Grease Storage Tank	By Owner's Vendor		
Washer	By Owner		
Dryer	By Owner		
Mop Sink	By Mechanical		
Detergent Shelving			
Detergent System	By Owner's Vendor		
		\$ 171,100.00	\$ 64,900.00

**WAREWASHING**

- Pot & Pan Sink w/Agitator
- Soiled Dishtable w/Tray Return Conveyor
- Pulper w/Waterpress
- Mobile Soak Sink
- Mobile Trash Bin
- Mobile Compost Bin
- Flight-type Dishmachine w/Booster Heater

EQUIPMENT	COMMENTS	COST ESTIMATE GROUP I	COST ESTIMATE GROUP II
Trench Drain Hose Reel Eye/Face Wash Station Pan Storage Shelving Mobile Dish Dolly Silver Sort Table Rack Dolly Handsink	By Mechanical	\$ 210,200.00	\$ 79,700.00
<b>COLD FOOD PREP</b>			
Cold Food Prep Counter w/Sinks Wall Shelf Disposer w/Spray Rinse Food Processor Mobile Mixing Bowl Utility Cart Mobile Trash Bin Mobile Compost Bin 20 Quart Mixer Mixer Equipment Stand Ingredient Scale Slicer Slicer Equipment Stand Sheet Pan Dolly Mobile Rack Pan Storage Shelving Hand Sink		\$ 67,500.00	\$ 25,600.00
<b>CATERING/OFF-SITE STAGING</b>			
Dry Storage Shelving Walk-in Refrigerator Refrigeration System Mobile Cabinet Mobile Warming Cabinet Workcounter w/ Icing Sink Handsink Mobile Rack Mobile Worktable Heated Plate Dispenser Ice Maker Ice Bin w/ Caddies Floor Grate & Frame Glass Filler			

EQUIPMENT	COMMENTS	COST ESTIMATE GROUP I	COST ESTIMATE GROUP II
Coffee Urn Catering Cart		\$ 160,600.00	\$ 61,000.00
<b>HOT FOOD PRODUCTION</b>			
Double Cook's Workcounter w/Overshelf			
60 or 80 Quart Mixer			
Exhaust Hood			
Stainless Steel Wall Panel			
Fire Protection System			
Blast Chiller	Existing/Relocate		
60 Gallon Tilting Kettle			
40 Gallon Tilting Kettle			
(2) 6 Gallon Kettles w/Stand			
40 Gallon Tilting Fry Pan			
Steamer, 2-Sec.			
Floor Grate & Frame			
Workcounter w/Sink			
Exhaust Hood			
Stainless Steel Wall Panel			
Fire Protection System			
6-Burner Range w/Oven			
Grill w/Stand			
Charbroiler w/Stand			
Convection Oven, 2-Sec.			
Combi Oven, 2-Sec.			
Combi Oven, Roll-in			
Fryer w/Filter, 2-Sec. w/Dump Station			
Sheet Pan Dolly			
Pan Storage Shelving			
Ingredient Bin			
Utility Cart			
Handsink			
Mobile Trash Bin			
Mobile Compost Bin			
Hose Reel			
Microwave Oven			
Demand Control Ventilation			
		\$ 535,000.00	\$ 203,000.00
<b>FOOD MARKET</b>			
Walk-in Refrigerator/Freezer w/Display Doors			
Freezer Display Shelving			
Refrigerator Display Shelving			
Refrigerator/Freezer Storage Shelving			

EQUIPMENT	COMMENTS	COST ESTIMATE GROUP I	COST ESTIMATE GROUP II
Slat Wall Shelving			
Gondola Shelving			
Handsink			
Workcounter			
Cashier Counter			
P.O.S. System	By Owner	\$ 112,000.00	\$ 42,500.00

**CAFE'/COFFEE SHOP**

Walk-in Refrigerator			
Refrigeration System			
Refrigerator Shelving			
Pot & Pan Sink			
Reach-in Refrigerator, 2-Sec.			
Reach-in Freezer, 1-Sec.			
Dry Storage Shelving			
Workcounter w/Sink			
Serving Counter			
Dry/Airscreen Refrigerated Display Case			
Blender			
Ice Bin			
Undercounter Refrigerator, 2-Sec.			
Airpot Brewer	By Owner's Vendor		
Coffee Grinder			
Airpot	By Owner's Vendor		
Espresso Machine			
Cup Dispenser			
Trash Chute			
P.O.S. System	By Owner		
Syrup Display	By Owner		
Condiment Counter			
Handsink			
Soft-Serve Machine			
Drop-in Cold Pan, 3-Well			
Protector Shelf			
Exhaust Hood			
Stainless Steel Wall Panel			
Fire Protection System			
Convection Oven, 1-Sec.		\$ 110,200.00	\$ 41,800.00

**PUB SUPPORT SPACE**

**PIZZA/CHICKEN CONCEPT**

Serving counter



EQUIPMENT	COMMENTS	COST ESTIMATE GROUP I	COST ESTIMATE GROUP II
Protector Shelf System w/Heat Lamp			
Heated Display Shelf			
Hot/Cold Pan, 3-Well			
Refrigerated Pizza Prep Counter			
Pizza Cutting Table			
Hearth Stone Pizza Oven			
Exhaust Hood			
Stainless Steel Wall Panel			
Fire Protection System			
Fryer w/Filter, 3-Sec w/Dumpstation			
Charbroiler			
Refrigerated Base			
Convection Oven			
Workcounter w/Sinks			
Handsink			
Reach-in Refrigerator, 1-Sec.			
Mobile Rack			
Reach-in Freezer, 1-Sec.			
Reach-in Warmer, 1-Sec.			
Workcounter w/Sinks			
Walk-in Refrigerator/Freezer			
Refrigerator/Freezer Shelving			
Dry Storage Shelving			
Dunnage Shelving			
Pot & Pan Sink			
Disposer w/Spray Rinse			
Mobile Trash Bin			
Mobile Compost Bin			
Soiled Dishtable			
Disposer w/Spray Rinse			
Dishmachine w/Booster Heater			
Clean Dishtable			
		\$ 210,600.00	\$ 80,000.00

**FOOD COURT**

ORGANIC/VEGAN CONCEPT

- Serving Counter
- Protector Shelf System
- Hot/Cold Pan, 4-Well
- Drop-in Cold Pan, 3-Well
- Exhaust Hood
- Fire Protection System
- 4-Burner Range w/Grill & Oven
- Workcounter w/Sink

EQUIPMENT	COMMENTS	COST ESTIMATE GROUP I	COST ESTIMATE GROUP II
Reach-in Refrigerator, 2-Sec. Handsink Counter-top Refrigerator Mobile Plate Dolly Soiled Pan Cart		\$ 74,300.00	\$ 28,200.00
<b>NOODLE/PASTA</b>			
Exhaust Hood Fire Protection System Stainless Steel Wall Panel Pasta Cooker, 2-Sec. Fire & Ice Saute' Station Serving Counter Hot/Cold Pan, 4-Well Protector Shelf System Workcounter w/Sink Handsink Mobile Plate Dolly Soiled Pan Cart		\$ 70,525.00	\$ 26,750.00
<b>GRILL</b>			
Serving Counter Hot/Cold Pan, 3-Well Heated Display Shelf Protector Shelf System Island Exhaust Hood Fire Protection System Refrigerated Base Charbroiler Refrigerated Base Grill Fryer w/Filter, 3-Sec. & Dumpstation Exhaust Hood Stainless Steel Wall Panel Fire Protection System Bun Toaster Drop-in Cold Pan, 3-Well Condiment Dispenser Handsink Roll-in Refrigerator, 2-Sec. Mobile Rack			

EQUIPMENT	COMMENTS	COST ESTIMATE GROUP I	COST ESTIMATE GROUP II
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Workcounter			
Wall Shelf			
Mobile Plate Dolly			
		\$ 154,300.00	\$ 58,500.00

**DELI/SALAD**

Serving Counter			
Drop-in Angled Cold Pan, 4-Well			
Soup Well			
Protector Shelf System			
Turbo Shef			
Conveyor Toaster Oven			
Sandwich Press			
Exhaust Hood			
Fire Protection System			
Mini Rack Convection Oven w/Proofer			
Bread Display Rack			
Induction Burner			
Workcounter w/Sink			
Handsink			
Roll-in Refrigerator, 2-Sec.			
Mobile Rack			
Undercounter Warming Cabinet			
Mobile Plate Dolly			
Soiled Pan Cart		\$ 94,200.00	\$ 35,700.00

**MEXICAN-CHIPOTLE**

Serving Counter			
Protector Shelf System			
Island Exhaust Hood			
Fire Protection System			
Tortilla Warmer			
Hot/Cold Pan, 4-Well			
Refrigerated Base			
Charbroiler			
Quesidilla Press			
Drop-in Cold Pan, 2-Well			
Workcounter w/Sink			
Handsink			
Roll-in Refrigerator, 1-Sec.			
Mobile Rack			
Mobile Plate Dolly			

EQUIPMENT	COMMENTS	COST ESTIMATE GROUP I	COST ESTIMATE GROUP II
Soiled Pan Cart		\$ 82,800.00	\$ 31,400.00
<b>INTERNATIONAL SAUTE'</b>			
Serving Counter			
Protector Shelf System			
Island Exhaust Hood			
Fire Protection System			
Wok Range			
Fire & Ice Saute' Station			
Grill			
Refrigerated Base			
Charbroiler w/Stand			
Hot/Cold Pan, 2-Well			
Workcounter w/Sink			
Reach-in Refrigerator, 1-Sec.			
Heated Display Shelf			
Soiled Pan Cart		\$ 125,800.00	\$ 47,700.00
<b>COMFORT FOOD</b>			
Serving Counter			
Protector Shelf System w/Heat Lamp			
Heated Display Shelf			
Cutting Board			
Hot/Cold Pan, 4-Well			
Exhaust Hood			
Stainless Steel Wall Panel			
Fire Protection System			
Rotisserie Oven, 2-Sec.			
Counter-Top Steamer			
Carving Station			
Reach-in or Pass-thru Refrigerated/Heated Cabinet, 2-Sec.			
Workcounter			
Handsink		\$ 90,650.00	\$ 34,400.00
<b>CHEF'S CHOICE/STAGE</b>			
Serving Counter			
Protector Shelf System			
Hot/Cold Pan, 3-Well			
Heated Display Shelf	By Owner's Vendor		
Island Exhaust Hood			

EQUIPMENT	COMMENTS	COST ESTIMATE GROUP I	COST ESTIMATE GROUP II
Fire Protection System Fire & Ice Saute' Station Roll-in Refrigerator, 1-Sec. Reach-in Freezer, 1-Sec.	By Owner's Vendor		
Mobile Rack Soield Pan Cart	By Owner's Vendor		
Mobile Dish Dolly	By Owner's Vendor		
Handsink	By Owner's Vendor		
Workcounter w/Sink		\$ 71,000.00	\$ 27,000.00
<b>TAPAS BAR/MENU TASTING</b>			
Serving Counter			
Protector Shelf System			
Hot/Cold Pan, 4-Well			
Heated Display Shelf			
Exhaust Hood			
Fire and Ice Chef's Suite Counter w/Sink	By Owner		
Hand Sink			
Décor Wall Shelving			
Reach-in Refrigerator/Freezer		\$ 64,600.00	\$ 24,500.00
<b>BEVERAGE/BREAKFAST</b>			
Beverage Counter			
Ice & Soda Dispenser	By Owner		
Ice Maker			
Airpot Brewer			
Airpot	By Owner's Vendor		
Juice Dispenser	By Owner's Vendor		
Milk Dispenser			
Glass Dispenser			
Airscreen Refrigerated Display Case			
Cereal Dispenser			
Conveyor Toaster			
Waffle Maker			
Waffle Batter Dispenser			
Syrup Dispenser			
Hot/Cold Pan, 2-Well			
Protector Shelf		\$ 51,650.00	\$ 19,600.00
<b>DESSERT</b>			
Dessert Serving Counter			

EQUIPMENT	COMMENTS	COST ESTIMATE GROUP I	COST ESTIMATE GROUP II
Soft Serve Machine Hot Topping Dispenser Ice Cream Cone Dispenser Topping Dispenser		\$ 29,200.00	\$ 11,100.00
<b>GRAB &amp; GO</b>			
Airscren Refrigerated Display Case Snack Display Shelving		\$ 38,280.00	\$ 14,525.00
<b>CASHIERS' AREA</b>			
Cashiers' Station w/Snack Display POS Terminal Condiment Counter Flatware Dispenser Condiment Dispensers Napkin Dispensers	By Owner	\$ 45,000.00	\$ 17,100.00
<b>CATERING SUPPORT SPACE</b>			
Workcounter w/ Icing Sink Plating Table Microwave Desk Ice Machine Ice Bin w/Transport Carts Coffee Brewer Dish Storage Shelving Banquet Cart Walk-In Refrigerator Refrigeration System Beverage Counter Ice/Soda Dispenser Juice Dispenser Milk Dispenser Handsink Roll-in Refrigerator, 2-Sec. Mobile Rack Reach-in Freezer, 2-Sec. Mobile Warmer Pot & Pan Sink Disposer w/Spray Rinse Mobile Trash Bin Mobile Compost Bin Soiled Dishtable	Not in 114000	By Owner's Vendor	By Owner's Vendor

EQUIPMENT	COMMENTS	COST ESTIMATE GROUP I	COST ESTIMATE GROUP II
Disposer w/Spray Rinse Dishmachine w/Booster Heater Clean Dishtable		\$ 120,000.00	\$ 45,450.00
	TOTALS	\$ 2,689,505.00	\$ 1,020,425.00
	TOTAL FOR PROJECT	\$ 3,709,930.00	

This cost estimate is based on equipment purchased and installed in the Year 2011, set in place and ready for final connection by other trades. It does not include tax.

# Appendix

## Exhibit C – Institution Site Plans or Maps





# UW-L

University of Wisconsin-La Crosse

[www.uwlax.edu](http://www.uwlax.edu)

1725 State St. | La Crosse, WI 54601

1/4 mile

- Commuter Parking (C Lots)
- Resident Parking (R Lots)
- Metered Parking



## RESIDENCE HALLS

- \*\*1 Angell Hall — C2
- \*2 Coate Hall — D2
- \*\*3 Drake Hall — C3
- \*4 Eagle Hall — E3
- 5 Hutchison Hall — C2
- 6 Laux Hall — E6
- \*7 Reuter Hall — E6
- \*8 Sanford Hall — E6
- \*9 Wentz Hall — C3
- \*10 White Hall — D6

## OTHER FACILITIES

- \*11 Archaeology Center and Laboratories — B5
- 12 Baseball/Softball Fields — G3
- \*\*13 Campus Child Center — D4
- \*14 Cartwright Center — A5
- \*15 Centennial Hall — B4
- \*16 Center for the Arts — B3
- 17 Challenge and Ropes Course — F3
- \*18 Cleary Alumni & Friends Center (Admissions Office) — E5
- \*19 Cowley Hall of Science — C5
- \*20 Graff Main Hall — A5
- \*21 Health Science Center — C1
- 22 Heating Plant — B5
- 23 Hoeschler Tower — B4
- \*24 Maintenance Building/Campus Stores — G5
- \*25 Mitchell Hall — B6
- \*26 Morris Hall — A4
- \*27 Murphy Library — C4
- \*28 North Campus Field and Equipment Building — G4
- \*29 Police Services — D5
- \*30 Recreational Eagle Center — D3
- \*31 Roger Harring Stadium at Veterans Memorial Field Sports Complex — C6
- 32 Student Recreation Fields — G1, E7
- 33 Tennis Courts — D8
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- \*37 Wimberly Hall — D4
- \*38 Wing Technology Center — A4
- \*39 Wittich Hall — B5

\*Handicapped accessible  
 \*\* Limited accessibility

G

F

E

D

C

B

A

1

2

3

4

5

6

7

8

To  
 Downtown  
 La Crosse  
 ←

To  
 90  
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# Appendix

## Exhibit D – Cartwright Center Overview Budget



**NOTES REGARDING PREPARATION OF ESTIMATE**

This estimate was prepared based on the following documents prepared by Kindness Architecture + Planning

- 1. Existing As-Built Drawings
  - Cartwright (Student Union) 1957 Building
  - Cartwright (Student Union) 1966 Remodeling
  - Cartwright (Student Union) 1984 Addition & Alterations
  - Cartwright (Student Union) 2001 & 2002 Renovation & Alterations
  - Whitney Building - 1965
  - Whitney Building - 1982 Remodeling
  - Whitney Building - Dining Hall Remodeling 1990 and 1999

- 2. Information regarding the project was also obtained from PBC-PMO via meetings, phone conversations, and email messages that clarified the project scope.

**BIDDING PROCESS - MARKET CONDITIONS**

This document is based on the measurement and pricing of quantities wherever information is provided and/or reasonable assumptions for other work not covered in the drawings or specifications, as stated within this document. Unit rates have been obtained from historical records and/or discussion with contractors. The unit rates reflect current bid costs in the area. All unit rates relevant to subcontractor work include the subcontractors overhead and profit unless otherwise stated.

Pricing reflects probable construction costs obtainable in the LaCrosse, Wisconsin area on the bid date. This estimate is a determination of fair market value for the construction of this project. It is not a prediction of low bid. Pricing assumes competitive bidding for every portion of the construction work for all subcontractors with a minimum of 3 bidders for all items of subcontracted work and a with a minimum of 3 bidders for a general contractor. Experience indicates that a fewer number of bidders may result in higher bids, conversely an increased number of bidders may result in more competitive bids.

Since The Concord Group has no control over the cost of labor, material, equipment, or over the contractor's method of determining prices, or over the competitive bidding or market conditions at the time of bid, this statement of probable construction cost is based on industry practice, professional experience and qualifications, and represents The Concord Group's best judgment as professional construction cost consultants familiar with the construction industry. However, The Concord Group cannot and does not guarantee that the proposals, bids, or the construction cost will not vary from opinions of probable cost prepared by them.

**ASSUMED CONSTRUCTION PARAMETERS**

The pricing is based on the following project parameters:

- 1. The contract will be competitively bid to multiple general contractors.
- 2. All contractors will be required to pay prevailing wages.
- 3. The general contractors will have full access to the site during normal working hours
- 4. Estimate includes pricing as of October 2011.



**EXCLUSIONS**

The following are excluded from the cost of this estimate:

1. Professional Design Fees
2. Testing Fees
3. Owner Contingencies/Scope Changes
4. Construction Contingency
5. Premium Time / Restrictions on Contractor Working Hours
6. Finance and Legal Charges
7. Environmental Costs
8. Loose Furniture
9. Equipment (Owner Furnished/Installed)
10. Artwork
11. Telephone / Data Equipment & Installation



Description	Quantity	Unit	Unit Cost	Subtotal	Total
<b>Site Utilities:</b>					
Allowance to rework existing water and sewer system	1	LS	95,000	\$95,000	
Allowance for new CHW, steam and condensate	1	LS	200,000	\$200,000	
<b>Subtotal</b>					\$295,000
<b>Exterior Facade:</b>					
Tuckpoint existing masonry work	17,500	SF	15	\$262,500	
Remove & replace all exterior windows/storefront etc.	3,000	SF	120	\$360,000	
<b>Subtotal</b>					\$622,500
<b>ADA Upgrades:</b>					
New elevator & shaft	1	LS	425,000	\$425,000	
Renovate main entrance & install ADA ramp	1	LS	200,000	\$200,000	
Interior ramps for ADA accessibility	3	EA	15,000	\$45,000	
Renovate all bathrooms for ADA accessibility. Includes enlarging of some areas & janitor spaces etc.	4,250	SF	125	\$531,250	
<b>Subtotal</b>					\$1,201,250
<b>Foodservices/Kitchen:</b>					
Demo existing foodservices area & equipment	6,500	SF	10	\$65,000	
Replace existing foodservices systems and distribution w/new	1	LS	2,800,000	\$2,800,000	
New serving area/kitchen architectural renovation	6,500	SF	100	\$650,000	
Back of house/storage upgrades etc.	2,000	SF	50	\$100,000	
Dining & circulation area architectural upgrades	16,500	SF	75	\$1,237,500	
<b>Subtotal</b>					\$4,852,500
<b>HVAC:</b>					
Demo existing HVAC systems	1	LS	210,000	\$210,000	
Replace existing HVAC systems and distribution w/new	152,413	SF	35	\$5,334,455	
Replace existing pneumatic controls w/DDC	152,413	SF	3.50	\$533,446	
<b>Subtotal</b>					\$6,077,901
<b>PLUMBING:</b>					
Demo all existing plumbing fixtures, equipment, and piping	1	LS	100,000	\$100,000	
Provide new plumbing fixtures, equipment & piping	152,413	SF	7.50	\$1,143,098	
<b>Subtotal</b>					\$1,243,098
<b>FIRE PROTECTION:</b>					
Demo existing deluge system and standpipes	1	LS	20,000	\$20,000	
Provide new wet sprinklers throughout building	152,413	SF	2.50	\$381,033	
<b>Subtotal</b>					\$401,033
<b>ELECTRICAL</b>					
<i>Selective demolition and removal</i>					
Removal of existing fixtures, outlets, devices, conduit & wire	152,413	SF	0.15	\$22,862	
<i>Electrical service is in good condition</i>					
Upgrade existing service	1	LS	50,000	\$50,000	
New distribution panels and associated feeders - assumed qty.	10	EA	20,000	\$200,000	
New panelboards and associated feeders - assumed qty.	25	EA	7,500	\$187,500	
<i>The generator is 50 KW and is overloaded</i>					
Replace existing generator and associated feeder 75KW	1	LS	80,000	\$80,000	
New ATS and associated feeder	1	EA	12,000	\$12,000	
New Emg distribution panel and associated feeder	1	EA	15,000	\$15,000	
New Emg. panelboards and associated feeders - assumed qty.	8	EA	7,000	\$56,000	



**University of Wisconsin - LaCrosse  
Cartwright & Whitney Renovations  
Cartwright Building**

**Order Of Magnitude  
October 18, 2011  
Revision #2**

Description	Quantity	Unit	Unit Cost	Subtotal	Total
<i>Lighting system upgrades</i>					
Replace light fixtures in selected ares	1	LS	40,000	\$40,000	
Upgrade switching system per energy efficiency	152,413	SF	1	\$152,413	
Replace stage lights and controls	1	LS	200,000	\$200,000	
Replace/upgrade wiring	1	LS	75,000	\$75,000	
<i>Power distribution and receptacles</i>					
Replace receptacles in selected ares	1	LS	50,000	\$50,000	
Upgrade power - mechanical equipment	1	LS	35,000	\$35,000	
Upgrade power - food service	1	LS	15,000	\$15,000	
<i>Special systems</i>					
Replace fire alarm system	152,413	SF	1.85	\$281,964	
Upgrade Tele/data system (hardwired, wireless)	152,413	SF	2.25	\$342,929	
<b>Subtotal</b>					<b>\$1,815,668</b>
<b>SUBTOTAL</b>				<b>\$16,508,949</b>	
General Conditions	10.00%				\$1,650,895
Contractor's Fee	5.00%				\$907,992
Design Contingency	15.00%				\$2,860,175
Escalation (per year)	4.00%	2 years to mid-point			\$1,789,326
<b>TOTAL ESTIMATED CONSTRUCTION COSTS</b>				<b>\$23,717,337</b>	

# Appendix

## Exhibit E – Whitney Center Overview Report

**WHITNEY CENTER  
EXISTING FACILITY OVERVIEW  
FOR  
UNIVERSITY OF WISCONSIN – LACROSSE  
November 9, 2011**

DSF Project Number: 11A2A  
A/E Project Number: 11-115



**Prepared By:**

**KINDNESS**  
architecture + planning

 ARCHITECTURE  
ENGINEERING  
INTERIOR DESIGN  
**HSR Associates**

ROBERT RIPPE & ASSOCIATES, INC.

**JJR**

 **Henneman Engineering Inc.**

 **The Concord Group**  
Construction Consultants





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## **1.1 Executive Summary**

### **1.1.1 Building**

Kindness Architecture + Planning, Inc. (Ka+p) was contracted by the Wisconsin Department of Administration to provide an existing overview of Whitney Center facility in August, 2011. The overarching goal of this effort is to identify issues and document existing conditions of the building at the time of this report. The assessments in general are compared to current standards and building codes.

The Whitney Center is a concrete structure originally built in 1965 with its primary function as resident dining for the campus. It also houses the Campus Radio station offices, and the ROTC Offices; both of which are in the lower level. These two areas are outside the scope of this report. There were several alterations over the years, with the dining room being remodeled in 1990, 1998, and 1999. A major renovation to the main food court occurred in 1999 and the cooler was replaced in 2007.

The seating capacity with the current layout of Whitney is 400 at maximum. The on-campus student population has grown and new resident halls have been constructed on campus. With the current student population, the seating capacity of Whitney should to grow to 800+. Should any major renovation take place, the building systems would need to be renovated, and upgrades for accessibility and to the exterior would be required to meet current building codes. This would be true whether the building stays as resident dining or if it repurposed. It is our understanding that there are no plans to renovate Whitney at this time or within near future. The facility can continue to function as resident dining.

As part of the evaluation, an opinion of probable costs to renovate Whitney Center was developed; a detail of which is included in the attached Exhibit A. The construction costs are approximately \$11 million to renovate Whitney in 2011 dollars. This cost includes upgrades to the exterior, accessibility, such as railings, toilet rooms and passenger elevator, and new mechanical systems. Please see attachment for a list of exclusions.

### **1.1.2 Commissioning of Work**

The design team met with campus administrators, staff and maintenance on September 1, 2011. (Please see Exhibit B for list of attendees). The team conducted interviews and toured Whitney food service areas. The campus also provided existing drawings and maintenance reports for this overview.

## **2.1 Building Assessment**

### **2.1.1 Exterior**

The windows are original to the facility as well as the north and south entrance doors and are not energy efficient. The east and west entry doors have been replaced. The entire roof has been replaced within the past 5 years with EPDM membrane roofing. The mansard roof tiles are in disrepair, are falling off and should be replaced. Based upon the existing building drawings, the exterior wall construction does not meet the present code minimum requirements for energy efficiency. Additional items to be considered are replacing the sealant around windows and doors, and cleaning/tuckpointing of the masonry. The design team did not observe any visible cracking in the walls or foundation. The loading dock was originally designed for box truck deliveries and was intended for the trucks to drive in one way and continue to exit in the same direction. Most deliveries are now done by semi-trucks that back in from the south down a relatively steep slope. The loading dock is not designed to receive semi-truck traffic and its existing configuration is inefficient for servicing the building. The dumpsters are located by the dock



and the staff has to lift heavy bags and awkward sized card board over their heads to deposit in the dumpsters. The campus strongly recommends re-building the loading dock area to make it more efficient for deliveries and refuse pick up. The east retaining wall with accessible exterior ramp is being re-designed as part of a separate DSF project.

### **2.1.2 Interior**

The Whitney Center has been remodeled several times, including the dining room in 1990, 1998, and 1999, a major renovation to the main food court in 1999 and the cooler replacement in 2007. The food serving area finishes have been updated by Chartwells (current food service provider). Portions of the dining areas (original design included 4 quadrants) have been adapted to current food service trends, while others were converted to offices. The entry to the building is somewhat confusing for a first time user. There is no sense of direction, way finding, or visibility into the dining areas from the center “corridor” and this space is underutilized. The lack of identity and visibility makes way finding difficult. The main dining often has long lines that stretch into the concourse during the peak hours of service. There are three additional food themes that are physically separated from the main food court. These include the convenience store / sub shop, the small, newly added brown bag service area and Char’s. Char’s is most removed from the entrances and main circulation. The lower level includes the kitchen but also the ROTC offices and a public radio station. The floor to floor heights in the lower level are lower than desired; however, the main level clearance is acceptable. The electrical service is maxed out; more detail is provided in the electrical service section.

### **2.1.3 Life Safety & Accessibility**

The accessibility issues are mainly with the toilet rooms, door hardware and handrails. The toilet rooms would not meet current code requirements; the door hardware does not have lever handles. The only elevator in the building is a freight elevator for the kitchen and is not accessible to the public. Additionally, it is not centrally located; therefore converting it to passenger use would not be efficient. Its controls would need to be upgraded to meet current building codes. At present, building users must exit the building to access each level. The exit stairs and convenience stair handrails would not meet code requirements and the exit stairs do not have areas of rescue assistance. Horns and strobes are not present in the fire alarm system. The only sprinkler system provided is an Ansul system at the kitchen hoods. The fire alarm has not been updated since the early 1980s. It is operational and was originally installed per the building code.

### **2.1.4 Asbestos**

To be provided by the UW-La Crosse Campus as a separate report.

## **3.1 Site/Existing Conditions**

### **3.1.1 Location, Proximity, Campus Neighborhood Context & Access**

Whitney is located at the northwest region of campus. This location places one of the main campus food service facilities near a large population of student housing but does so asymmetrically. The northeast housing area is a bit removed from Whitney. Whitney’s location is not central to the academic core of campus but is not far out of the way either. The 2005 master plan identified Whitney as a facility to remain as programmed unless campus developments or other influences lead to reprogramming or redevelopment of the site.

ADA access to the facility is very challenging. All sides have ADA access but in a very indirect manner. The upper level is accessed via bridges on the east and west and an at-grade walk on the north and south. The lower level is

only ADA accessible on the east but it is believed this access does not meet current codes. Internal circulation deficiencies compound the accessibility issue. Those with mobility challenges are forced outside in order to circulate from the upper to the lower level.

Service for the facility is accommodated via a depressed drop-off style pull through and cantilevered loading platform on the west. Circulation is too tight for 18-wheelers to pull through resulting in trucks having to back down the south ramp to access the loading platform. The current configuration compromises the efficiency of the building use and those serving it.

Fire Access in general is good via Badger Street on the south and the parking lot to the west. There are no sprinkler systems in the building. There are no known issues with fire department access or service to the building.

## **3.2 Civil Utilities**

### **3.2.1 Water**

Water is thought to be provided by one lateral from the original construction. Condition of this lateral is unknown. Water distribution internal to the building was updated a few years ago. It was noted the building suffers from random pipe leaks and failures in both steel and copper pipes within the building but has not affected or been affected by the main distribution externally. Any building upgrades or repurposing may require pressure testing of the City mains and lateral and plumbing engineering demand analysis to determine condition and capacity.

### **3.2.2 Storm**

Storm water is handled by two lift stations, one each on the east and west sides of the building both pumping to Farwell Street to the north. These lift stations handle exterior runoff from the depressed areas adjacent to the building and also accommodate of all the building's roof runoff. The pumps are triggered by floats on long arms which are subject to deformation from excessive water pressure and floating debris resulting in poor pump operation. Concern has been expressed over the amount of sediment and debris the site runoff carries to the pumps and the maintenance issues that result (i.e. bent float arms, constant cleaning and monitoring). It was noted that the penthouse floor drains back up in extreme rain events, presumably resulting from inability for the pumps to keep pace with rain events.

Repurposing or renovation of the building alone is not believed to create any adverse impact but would also likely not alleviate any issues in present conditions. Building renovation projects could present opportunities to improve the storm water routing within the building to at least separate the roof drains to gravity lines which would reduce pressure on the pumps. The pumps themselves cannot be removed unless additional site work was performed to eliminate exterior access to the lower level.

### **3.2.3 Sanitary**

Sanitary laterals may have been replaced with stainless steel in 2006 as part of a grease trap upgrade project (just off Badger St). There are no known issues with this service. Repurposing or renovation of the building may require further assessment of proposed loads, available capacity and a more detailed inspection and analysis of existing pipes and manholes.



### 3.2.4 Gas

Gas appears to be served on the south side of the building from Badger Street. Gas service is thought to be sufficient based on current building loads. Repurposing or renovation of the building may require further assessment of proposed loads and available capacity.

## 4.1 Building Systems

### 4.1.1 Plumbing/Fire Protection

The majority of the kitchen sanitary lines (approx. 5 years ago) were replaced due to failures. Where the sanitary runs under a cooler, a sewage ejector was installed to “bypass” that section of pipe and the grease interceptor was replaced. All storm water is piped to a storm water ejector, including exterior catch basins. There is no sprinkler system in building.

Many sections of water piping are failing. Many of the patches are completed with clamps and some sections replaced. There have been a few ADA upgrades in restrooms. Domestic water heater was replaced recently. Accessibility to piping is difficult due to quantity of hard ceilings / few access doors.

### 4.1.2 HVAC

There are nine air handling units exist in the building and all are constant volume/reheat. Some spaces served by AHUs have been converted to office space w/o rezoning or addition of return ductwork. One unit is new and the others are original. The kitchen AHU is heating only; there is no AC. Bases are rotting out from failed condensate pans. Units are installed in such a way that some cannot be replaced w/o removing others first and some AHUs are suspended from structure over food storage area which is a health concern.

An estimated 90% of all control dampers are in poor condition and cannot be relied upon for proper function. The controls are mostly pneumatic controls with some DDC. Pneumatic piping system has many leaks. Unit HV-1 must receive a significant amount of manual operation due to failed controls. The valves are failing and cannot be relied upon to close when required for maintenance.

The current control strategy discontinues air handling unit economizer cycle whenever campus chilled water is present. Kitchen make-up air unit chilled water coil freeze stat trips regularly. There is one duplex condensate receiver for the building. Pumps are hard to get. The condition of temperature control system is causing comfort issues, however capacity seems sufficient. Many areas have been repurposed but the HVAC system was not modified to the extent necessary to provide comfort/zoning. The building lacks appropriate make-up air and is negative. Steam traps are failing badly. There is a significant amount of blow-by through them. The building needs a major trap replacement project.

### 4.1.3 Electrical

The electrical service to building is original and is at capacity from a switchgear breaker space standpoint. The generator is 40 KW and is overloaded. It feeds life-safety loads, the condensate pumps, and a cooler/freezer. Some three phase panels have no neutral wire. The conduit in the floor slab is corroded. Additional wire cannot be pulled through it. Most all branch panels are full and there is no capacity to add more. Major renovation projects have replaced most of the lighting, especially in the lower level. All motor starters are original serving AHUs. Floor to floor height is tight, especially in the lower level.

## **5.1 Food Service**

### **5.1.1 Food Service**

Some equipment has recently been added to this facility. The current layout is not conducive to current trends and the expectations of today’s residential diners and the volume of students utilizing the facility. Beyond the most recent additions, the equipment in this facility will require replacement in the near future due to the age and use.

Volume: On-campus daily student population: 9,000-9,500

Residential Dining at Whitney

Main Dining Room:	Current	Projected
Meals/day	5,000	5,500- 5,800
Lunch	1,800	2,100
Dinner	1,200-1,300	1,500-1,800

Badger Street Station: 1,600-1,700 1,800

One unique aspect of Whitney is the bakery. Fresh baked goods for the campus are made on site and distributed to other sections of campus. The bakery ovens are relatively new. The dry storage area is small and also houses an air handling unit. This is noted in the HVAC section above. The bakery in general functions well and would require minimal new equipment.

The kitchen area square footage is inadequate. The work space and access aisles are tight. It is difficult to use the kettles as another staff member moves product from one end of the kitchen to the next. Some food is not made to order but made in the lower level kitchen and then brought to the customers. This wait time is too long (from creation to service) and results in items that are not fresh or gaps in service. Also, students today want to see their food being prepared for them and want to have some control over the ingredients going into their food. This is not possible with the lower level food production area.

The produce prep area is too small and located at the wrong end of production. The pot storage area is too large and underutilized. The walk-in coolers and freezers were replaced in 2007 and are adequately sized. The main serving area and offices are considerably smaller than required. The serving area is also very dated, and does not include adequate fresh options to meet customer expectations. Much of the equipment in these areas is also original to the building and should be replaced. However, there are a few somewhat expensive items which have recently been replaced.

The serving and seating areas in the main dining location do not have adequate space to accommodate the number of students currently served. The space in the serving area does not allow for adequate queuing. There are not enough checkers to handle the volume of customers. The silverware pick up is located at the front of the line in lieu of the rear, causing congestion and overuse. The layout of the serving lines does not ease congestion. The right elements, i.e. freshly made items, a salad bar are; however, more concepts with display cooking are required to accommodate the volume. Overall there is not enough variety to meet student expectations and the serving lines lack the flexibility to adapt to changing menu trends. In general, the conveyor soiled dish return lines do not work well with the current tray-less system and dish return is difficult to navigate. To compensate for this overall lack of space in the main dining area, three other service areas have been created. The convenience store with sandwich

stations does a significant volume in a relatively limited space. The Char's space is underutilized. Given how students prefer a see and be seen setting, the board plan operation should only include the two major areas, the All-you-care-to-eat main dining area with display food preparation and the convenience store with a grab-n-go sandwich option. This would result in a more efficient and more customer-friendly foodservice facility.



Henneman Engineering Inc.



The Concord Group  
Construction Consultants





**NOTES REGARDING PREPARATION OF ESTIMATE**

This estimate was prepared based on the following documents prepared by Kindness Architecture + Planning

1. Existing As-Built Drawings
  - Cartwright (Student Union) 1957 Building
  - Cartwright (Student Union) 1966 Remodeling
  - Cartwright (Student Union) 1984 Addition & Alterations
  - Cartwright (Student Union) 2001 & 2002 Renovation & Alterations
  - Whitney Building - 1965
  - Whitney Building - 1982 Remodeling
  - Whitney Building - Dining Hall Remodeling 1990 and 1999

2. Information regarding the project was also obtained from PBC-PMO via meetings, phone conversations, and email messages that clarified the project scope.

**BIDDING PROCESS - MARKET CONDITIONS**

This document is based on the measurement and pricing of quantities wherever information is provided and/or reasonable assumptions for other work not covered in the drawings or specifications, as stated within this document. Unit rates have been obtained from historical records and/or discussion with contractors. The unit rates reflect current bid costs in the area. All unit rates relevant to subcontractor work include the subcontractors overhead and profit unless otherwise stated.

Pricing reflects probable construction costs obtainable in the LaCrosse, Wisconsin area on the bid date. This estimate is a determination of fair market value for the construction of this project. It is not a prediction of low bid. Pricing assumes competitive bidding for every portion of the construction work for all subcontractors with a minimum of 3 bidders for all items of subcontracted work and a with a minimum of 3 bidders for a general contractor. Experience indicates that a fewer number of bidders may result in higher bids, conversely an increased number of bidders may result in more competitive bids.

Since The Concord Group has no control over the cost of labor, material, equipment, or over the contractor's method of determining prices, or over the competitive bidding or market conditions at the time of bid, this statement of probable construction cost is based on industry practice, professional experience and qualifications, and represents The Concord Group's best judgment as professional construction cost consultants familiar with the construction industry. However, The Concord Group cannot and does not guarantee that the proposals, bids, or the construction cost will not vary from opinions of probable cost prepared by them.

**ASSUMED CONSTRUCTION PARAMETERS**

The pricing is based on the following project parameters:

1. The contract will be competitively bid to multiple general contractors.
2. All contractors will be required to pay prevailing wages.
3. The general contractors will have full access to the site during normal working hours
4. Estimate includes pricing as of October 2011.



**EXCLUSIONS**

The following are excluded from the cost of this estimate:

- 1. Professional Design Fees
- 2. Testing Fees
- 3. Owner Contingencies/Scope Changes
- 4. Construction Contingency
- 5. Premium Time / Restrictions on Contractor Working Hours
- 6. Finance and Legal Charges
- 7. Environmental Costs
- 8. Loose Furniture
- 9. Equipment (Owner Furnished/Installed)
- 10. Artwork
- 11. Telephone / Data Equipment & Installation



Description	Quantity	Unit	Unit Cost	Subtotal	Total
<b>Site Utilities:</b>					
Allowance to rework existing water and sewer system	1	LS	95,000	\$95,000	
Allowance for new CHW, steam and condensate	1	LS	200,000	\$200,000	
<b>Subtotal</b>					\$295,000
<b>Exterior Facade:</b>					
Tuckpoint existing masonry work	6,250	SF	15	\$93,750	
Remove & replace all exterior windows/storefront etc.	4,500	SF	120	\$540,000	
<b>Subtotal</b>					\$633,750
<b>ADA Upgrades:</b>					
New elevator & shaft	1	LS	350,000	\$350,000	
Renovate all bathrooms for ADA accessibility. Includes enlarging of some areas & janitor spaces etc.	1,750	SF	125	\$218,750	
<b>Subtotal</b>					\$568,750
<b>Foodservices/Kitchen:</b>					
Demo existing foodservices area & equipment	32,000	SF	10	\$320,000	
Replace existing foodservices systems and distribution w/new	1	LS	2,500,000	\$2,500,000	
New serving area/kitchen architectural renovation	6,500	SF	100	\$650,000	
Back of house/storage upgrades etc.	7,000	SF	50	\$350,000	
Dining & circulation area architectural upgrades	18,500	SF	75	\$1,387,500	
<b>Subtotal</b>					\$5,207,500
<b>HVAC:</b>					
Demo existing HVAC systems	1	LS	100,000	\$100,000	
Replace existing HVAC systems and distribution w/new	65,256	SF	37	\$2,414,472	
Replace existing pneumatic controls w/DDC	65,256	SF	3.50	\$228,396	
<b>Subtotal</b>					\$2,742,868
<b>PLUMBING:</b>					
Demo all existing plumbing fixtures, equipment, and piping	1	LS	50,000	\$50,000	
Provide new plumbing fixtures, equipment & piping	65,256	SF	8	\$522,048	
<b>Subtotal</b>					\$572,048
<b>FIRE PROTECTION:</b>					
Provide new wet sprinklers throughout building	65,256	SF	2.50	\$163,140	
<b>Subtotal</b>					\$163,140
<b>ELECTRICAL</b>					
<i>Selective demolition and removal</i>					
Removal of existing service, distribution panels and feeders	1	LS	20,000	\$20,000	
Removal of existing fixtures, outlets, devices, conduit & wire	65,256	SF	0.15	\$9,788	
<i>Electrical service to building is original and is at capacity</i>					
New switchboard and associated feeder	1	LS	90,000	\$90,000	
New distribution panels and associated feeders - assumed qty.	2	EA	15,000	\$30,000	
New panelboards and associated feeders - assumed qty.	10	EA	7,000	\$70,000	
<i>The generator is 40 KW and is overloaded</i>					
Replace existing generator and associated feeder 75KW	1	LS	80,000	\$80,000	
New ATS and associated feeder	1	EA	12,000	\$12,000	
New Emg distribution panel and associated feeder	1	EA	15,000	\$15,000	
New Emg. panelboards and associated feeders - assumed qty.	8	EA	7,000	\$56,000	



University of Wisconsin - LaCrosse  
 Whitney Center  
 Opinion of Probable Costs

Order Of Magnitude  
 October 18, 2011  
 Revision #2

Description	Quantity	Unit	Unit Cost	Subtotal	Total
<i>Lighting system upgrades</i>					
Replace light fixtures in selected ares	1	LS	25,000	\$25,000	
Upgrade switching system per energy efficiency	65,256	EA	1	\$65,256	
Replace/upgrade wiring	1	LS	50,000	\$50,000	
<i>Power distribution and receptacles</i>					
Replace receptacles in selected ares	1	LS	25,000	\$25,000	
Upgrade power - mechanical equipment	1	LS	25,000	\$25,000	
Upgrade power - food service	1	LS	15,000	\$15,000	
<i>Special systems</i>					
Replace fire alarm system	65,256	EA	1.85	\$120,724	
Upgrade Tele/data system (hardwired, wireless)	65,256	EA	2.25	\$146,826	
<b>Subtotal</b>					\$855,594
<b>SUBTOTAL</b>				<b>\$11,038,650</b>	
General Conditions	10.00%				\$1,103,865
Contractor's Fee	5.00%				\$607,126
Design Contingency	15.00%				\$1,912,446
Escalation (per year)	4.00%	2 years to mid-point			\$1,196,426
<b>TOTAL ESTIMATED CONSTRUCTION COSTS</b>				<b>\$15,858,513</b>	

# KINDNESS

architecture + planning

Project Name: UWLaX Student Center Pre-Design  
 Project Location/Agency: University of Wisconsin - LaCrosse  
 DSF Project Number: 11A2A  
 A/E Project Number: 11-115  
 Meeting Date/Time/Room #: 9.1.11 9 AM Cartwright 326

**SIGN IN SHEET**

✓	Name & Company	Email Address	Phone #
✓	MELISSA RUDOLPH katp	mrudolph@kindnessa-p.com	414.763.3673
✓	RICHARD BERTOVIC (CONCORD)	rbertovic@concord-cc.com	312.424.0250
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517 east menomonee street MILWAUKEE WI 53202 414 763-3673  
 Katp No. 11-115 Sign In Sheet

# Appendix

## Exhibit F – Proposed Site Overview Report



**EXISTING SITE OVERVIEW  
FOR  
THE PROGRAMMING OF NEW STUDENT CENTER  
UNIVERSITY OF WISCONSIN – LACROSSE  
November 9, 2011**

DSF Project Number:           11A2A  
A/E Project Number:           11-115

**Prepared By:**



**Henneman Engineering Inc.**



**The Concord Group**  
Construction Consultants

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Images: 2005 Campus Master Plan, 2.2  
2005 Campus Master Plan – Image and Identity, 2.2  
Transportation/Circulation, 2.2.1

**2.3 Civil Utilities..... 8**  
Images: Site Analysis Plan, 3.3.4

**Exhibits.....**



## **1.1 Executive Summary**

### **1.1.1 Building**

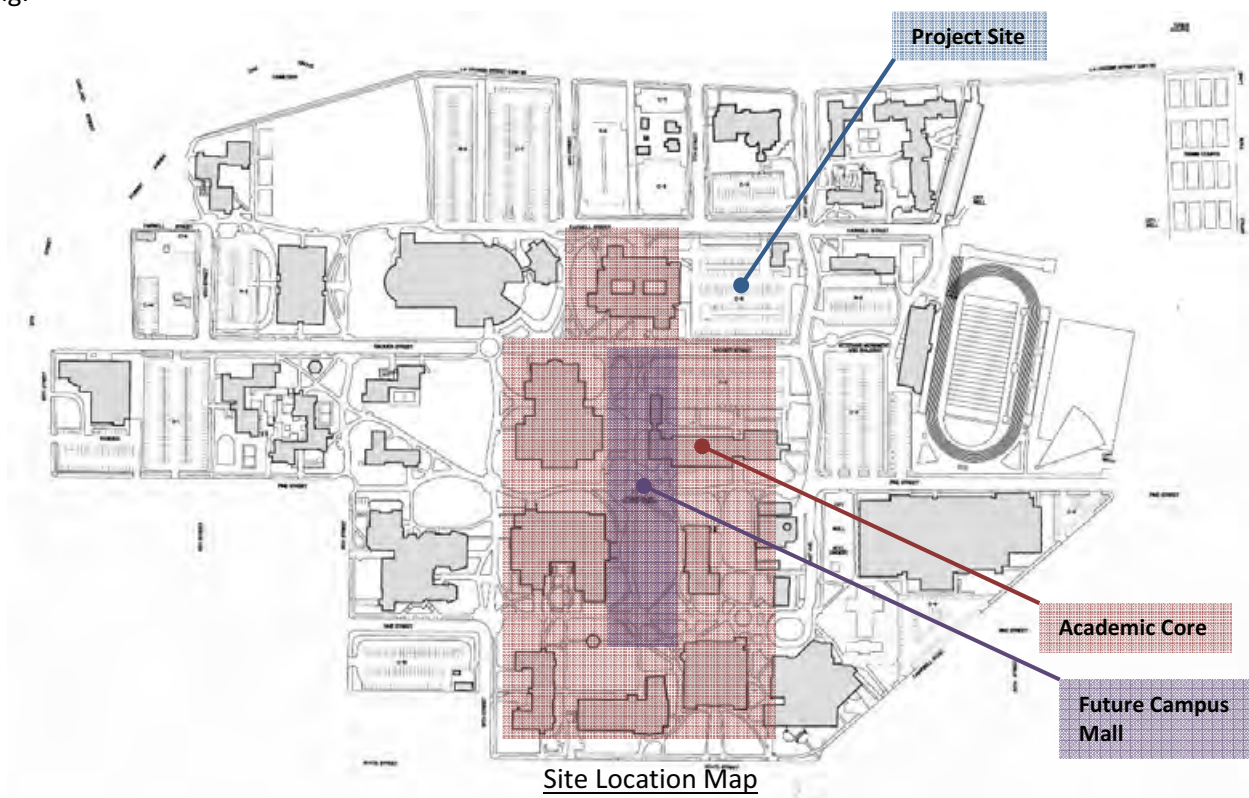
#### 1.1.1 Building

Kindness Architecture + Planning, Inc., along with their consultants, was contracted by the Wisconsin Department of Administration State of Wisconsin, Department of Administration, Division of State Facilities (DSF) to provide an existing overview of the proposed Student Center site. The purpose of this assessment is to lay the groundwork for identifying influences that may affect the siting of the new building. The influences will be further investigated during the development of the program statement.

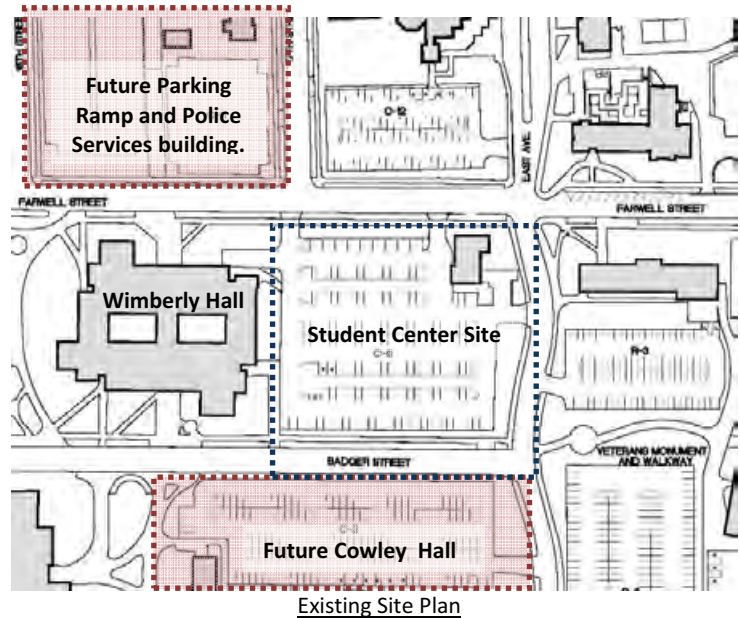
## **2.1 Site/Existing Conditions**

### **2.1.1 Location, Proximity & Campus Neighborhood Context**

The home of the new Student Center will be in close proximity to the center of campus and is seated in a prominent location at the northeast corner of the main academic core of the University of Wisconsin-La Crosse campus. This proximity will generate high pedestrian traffic at the southwest site corner by students and faculty. The academic core is made up of Wimberly Hall to the north, Cowley Hall at the northeast with Wittich Hall immediately south of Cowley, Wing Technology Center at the south end of the Mall, the newly constructed Centennial Hall at the southeast corner, and Murphy Library north of Centennial Hall and across from Cowley Hall to the west. The north-south axis of the academic core is intended to be developed into a future Central Campus Mall from Wimberly to Wing.



The site is oriented square to the cardinal directions so the anticipated solar exposures are typical for all sides of the building where the north will receive limited direct sun light, the east and west more direct sun light in the mornings and late afternoons respectively and the south will receive sun light throughout the day. Wimberly Hall is approximately four-stories and may cast some shadow on the proposed building or site depending on site configuration but is not anticipated to be a major influence. The Cowley Hall building (immediately south across Badger Street) pre-design is programming a four-story building with a smaller fifth-story penthouse inset from the perimeter walls. Given its location across Badger Street and anticipated setback, major solar impacts are not anticipated. The Student Center project will remove the existing parking (approximately 185 stalls) and the single story ranch house structure which currently houses UW-La Crosse Police Services. A new Police Services facility is currently in design (DSF #10J2S) with a new parking structure and will be located northwest of the Student Center Site.



Existing Site Plan

## 2.2 2005 Master Plan and Recent Project Influences

The 2005 Campus Master Plan outlines many important factors that need to be considered during the development of the building and site. The Master Plan established three main principles: enhance the campus image and identity, create a Central Campus Mall within an enhanced academic core, and create a more walkable campus environment.

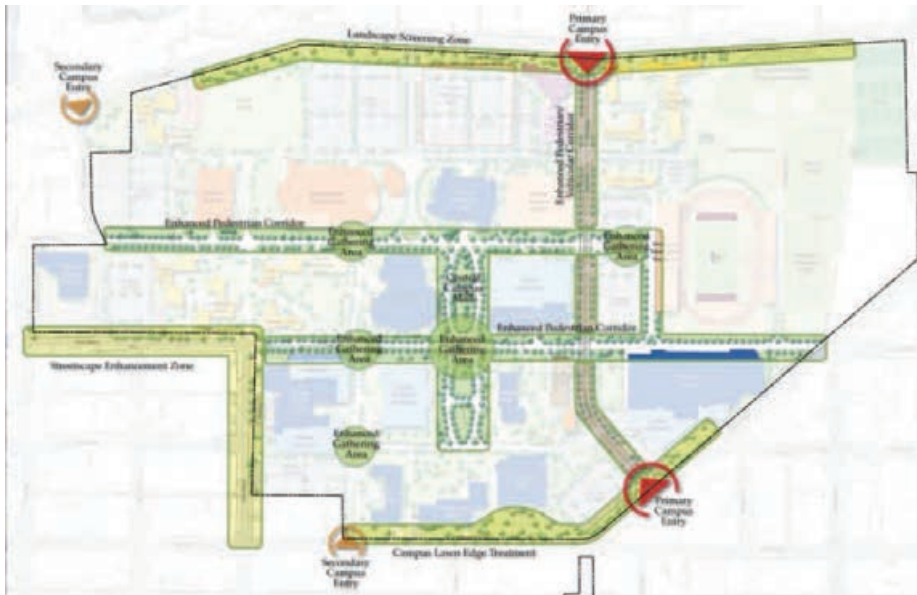
The master plan created a framework for building sites, circulation patterns and campus image and identify for the UW-La Crosse campus. These elements play instrumental roles for building locations, access and circulation and intercampus relationships. While the master plan organizes and presents these relationships and priorities, it does not necessarily provide detailed information related to implementing the plan components on an individual



2005 Campus Master Plan



basis or the sequencing. It also cannot predict the resulting influences to/from adjacencies created or removed from each development. Each site development must seek to address and acknowledge these adjacencies and understand the influences created or removed within the global context of the master plan objectives. This section serves to identify master plan elements and recent campus projects that will influence or be influenced by the new Student Center project.



2005 Campus Master Plan – Image and Identity

Campus image and identity are defined by corridors surrounding and running through campus. La Crosse street north of Campus and State Street and Campbell Road to the south are the major boundaries and primary vehicular circulation access servicing campus. East Avenue is identified in the Master Plan as the central and main vehicular route through campus with the intersections at La Crosse Street and Campbell Rd. serving as the main campus entries for students and visitors. East Avenue geometry may at some point be straightened as well. Enhanced pedestrian corridors are identified on Badger

Street and the abandoned Pine Street corridor and a central campus mall is desired in the heart of the campus academic core.

The new Student Center site is prominently situated at the intersection of East Avenue and Badger Street. Heavy pedestrian traffic is anticipated at this corner as a result of the major vehicular and pedestrian circulation confluence and proximity to the stadium and northeast residential quad. The Student Center's presence on East Avenue will become a major influence to the campus image as so many visitors will enter campus at the La Crosse Street main entry. In addition the Master Plan identifies the need to provide visitor center/campus welcoming functions in the vicinity of the La Crosse Street campus entry. There are numerous opportunities and locations where these functions could reside and it is important for the Student Center project to recognize the need and immediate proximity (or within) of these functions.

Also in progress is the new parking structure and Protective Services building planned to the northwest (block north of Wimberly Hall) of the Student Center site. Visitors will enter campus via East Avenue and be directed to park in the new parking structure. Now on foot, users will proceed into campus at the southwest and southeast corners of the ramp site. The southeast corner is expected to receive heavy pedestrian traffic day to day by visitors and students with the Student Center as a primary destination.

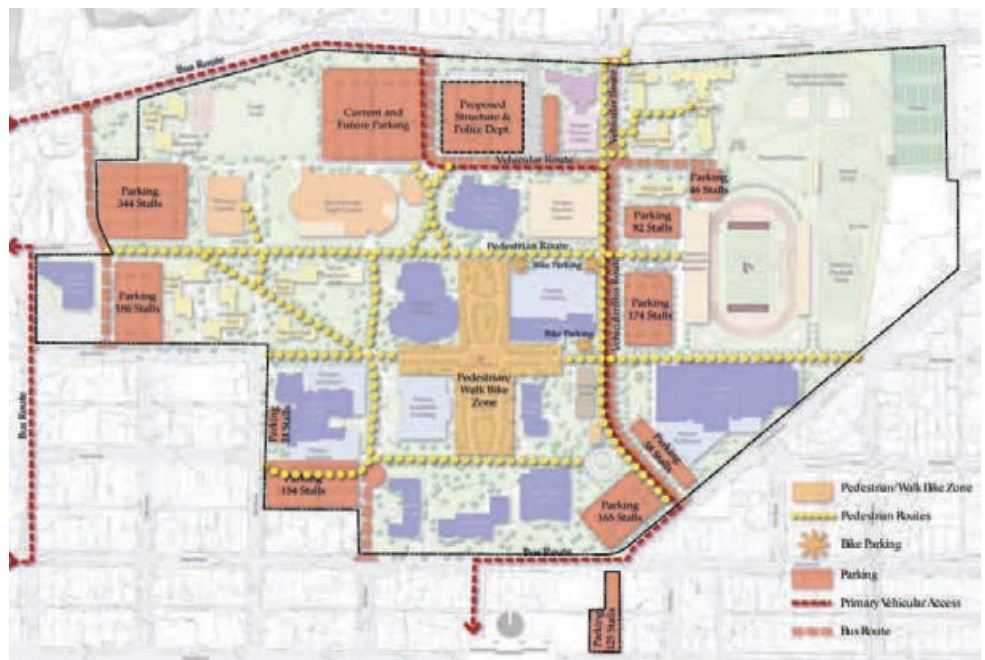
The Stadium (renovation completed fall of 2008) is a busy facility and major traffic generator. In addition to UWL football, track and soccer events, the facility is also used for local football games and tournaments, the annual WIAA State track meet and student recreational sports activities. The stadium entry plaza includes a Veteran's

Memorial Walk featuring sculpture, seating and monument plaques and the building features a memorial off the main lobby honoring veterans. Being such a high profile activity center it is easy to see the Student Center being a secondary destination for stadium goers given the proximity and anticipated pedestrian traffic to and from the proposed parking ramp. During these events the Student Center site and building will need to accommodate users in mass.

Cowley Hall is presently in the pre-design process. The existing Cowley parking lot will be transformed into a new building fronting Badger Street, the campus mall and East Avenue. The proximity to the campus mall and anticipated Cowley addition will generate a lot of activity along the badger Street corridor and southwest corner of the site. Centennial Hall (2011) has just been completed and is now generating far more pedestrian traffic to the lower mall and academic core area than ever before. This project in conjunction with the anticipated Cowley project is creating a geographical center of gravity for campus centered on the campus mall. The new Student Center will be a major destination for academic core users and a major source of activity and movement.

### 2.2.1 Bus Access

Two bus routes serve campus with one route passing directly by the site on East Avenue. The bus system is moderately used though more so during the colder months. No bus shelter exists on East Avenue and the existing site does not generate high ridership. However, the new site development along with the Cowley Hall expansion will increase pedestrian traffic flow to this region of campus and the site. Appropriate accommodations should be considered during the design development of the new Student Union Center and in conjunction with the Cowley Hall project.



Transportation/Circulation

### 2.2.2 Bicycle & Moped

The existing site does not presently generate or need to accommodate moped or bicycle users. The new Student Center will, however, need to accommodate these uses as traffic to/from the site will change dramatically. The Campus Master Plan identifies the academic core of campus as a bike and moped free zone. Bicycles are allowed through the academic core but should be walked through and not ridden. Major bicycle routes are intended to be

via Badger, Pine (east of the project site) and East Avenue. To encourage and strengthen the academic core pedestrian nature provisions for bicycle and moped parking should be designed on building edges and sides that do not directly connect with the Central Campus Mall area. These areas should be concentrated where highest traffic counts are anticipated which are East Avenue and Farwell Street. These areas are likely to include the northeast and northwest project site corners off Badger Street, the building frontages on Badger and East, and the southeast building corner. The intent is to encourage bicycle and moped riders to use vehicular based routes for conveyance and then collect them in logical locations and transition to pedestrian transportation.

### **2.3 Civil Utilities**

The new Student Center will be located north of Badger Street, west of East Avenue, south of Farwell Street, and east of W. Carl Wimberly Hall on the UW-Lacrosse campus. The site is currently a parking lot and, with the exception of two grassed islands and the bordering sidewalk terraces, is fully impervious. Available mapping indicates that existing utility service is limited to storm sewer laterals serving parking lot catch basins and electric lines serving parking lot lights.

#### **2.3.1 Water Service**

The site is currently looped on the north, south, and east sides by a 6-inch water main. There are no known issues associated with the capacity of this line though additional information will be obtained from the City.

Future water service connections to the Student Center will most likely be preferred to either the Badger Street or East Avenue lines. This is because the Farwell Street main is located on the far north side of the right-of-way. Service line connections from this main would have to cross a number of other existing utilities in the right-of-way, including sanitary and storm sewers, steam lines, electric, gas, and fiber optic. There is an existing water service line from the Farwell Street main to the existing Protective Services Building. However, it is unlikely that this service will have sufficient capacity for the new building.

#### **2.3.2 Grading, Drainage, and Stormwater Management**

The existing parking lot is flat, with the grade generally at or near elevation 670. Adjacent street intersections are also near elevation 670, although the Farwell Street/17<sup>th</sup> Street N. intersection just northwest of the lot does appear to drop off slightly (to approximately elevation 668). The first floor elevation of the proposed building should be set at least 18 to 24 inches higher than the adjacent curb elevations to provide for proper drainage from the building in the future. Existing lot drainage appears to be toward the center of the lot to several existing catch basins. Available mapping does not show how existing site storm sewers are routed from the catch basins to the adjacent trunk storm sewers.

Trunk storm sewer lines are located east of the site in the East Avenue right-of-way and north of the site in the Farwell Street right-of-way. The East Avenue storm sewer appears to drain from the south to the north and it is assumed that the Farwell Street storm sewer drains from west to east, connecting to the East Avenue storm sewer (though this should be verified by field survey). Existing mapping indicates that the East Avenue storm sewer is a major trunk line, having a diameter of 42-inches.

The East Avenue storm sewer will probably be the most feasible connection point for the new building and site drainage system. This is because it will have the greatest depth, allowing greater flexibility in establishing grades to avoid other utilities. Also, this system will most likely have the greatest capacity at early stages of storm events.

Because construction of proposed building and site improvements will disturb an area of more than one acre, construction site stormwater discharge will be subject to permitting by the Wisconsin Department of Natural Resources under NR 216 and NR 151 rules. Best Management Practices such as sediment traps, inlet protection, and silt fence will be required during construction to minimize migration of sediment and associated pollutants offsite and comply with permit requirements. Since the project is unlikely to add impervious areas, parking spaces, or roadways, the site should be exempt from post-construction permit requirements. However, post-construction Best Management Practices such as biofiltration, infiltration, pervious pavement, and green roofs should be considered to reduce stormwater runoff rates and volumes leaving the site. Implementation of such practices will also contribute toward LEED certification of the proposed building. Campus soils in this area generally have high infiltration capacities making implementation of infiltration-based stormwater management practices feasible. The site lies outside the wellhead protection zone so there are no known conditions that would restrict the ability to implement infiltration-based measures.

### **3.3.3 Sanitary Sewer Service**

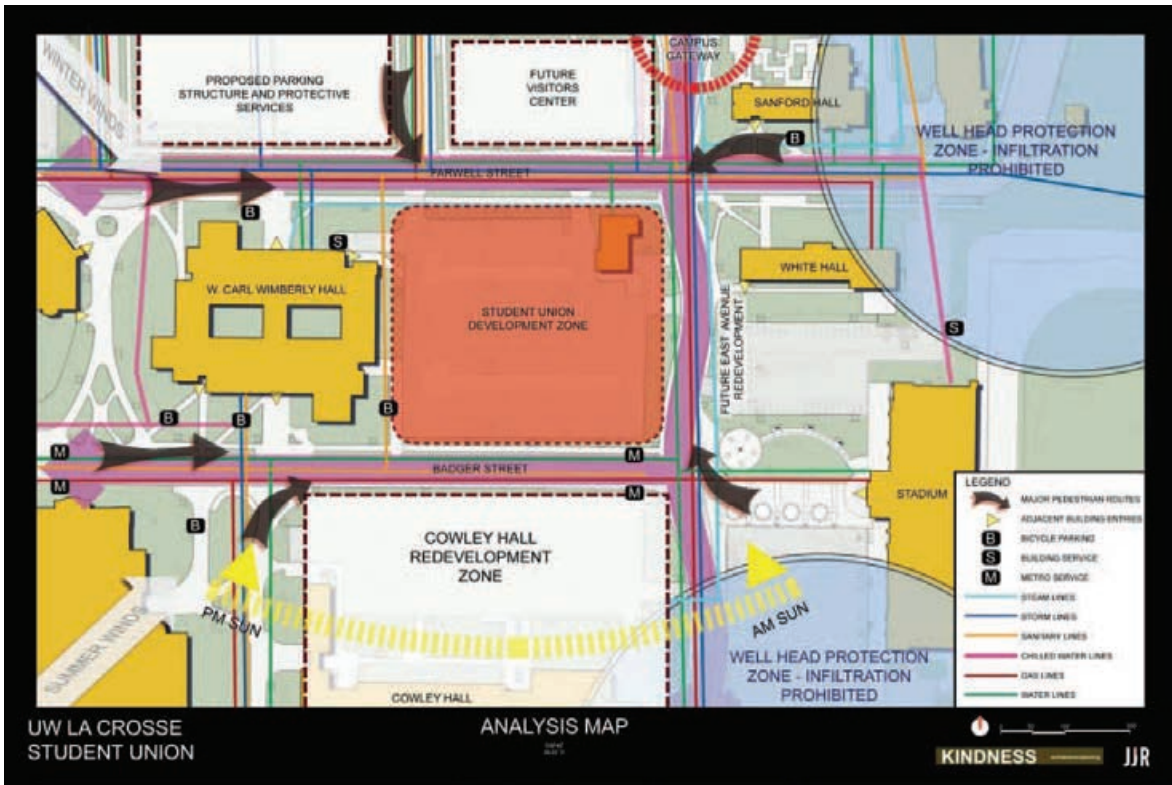
Sanitary sewer trunk lines are present south of the site in the Badger Street right-of-way, north of the site in the Farwell Street right-of-way, and west of the sidewalk between the existing parking lot and W. Carl Wimberly Hall. The Badger Street line is a 10-inch diameter and drains westerly from the stadium east of East Avenue to an existing 24-inch line draining to the south along the pedestrian mall west of Cowley Hall. The stadium is the only existing facility upstream from the proposed Student Center that is currently served by this line. The Farwell Street line, having a 12-inch diameter, appears to drain westerly along Farwell Street and currently serves Sanford Hall, White Hall, Reuter Hall, and the Cleary Alumni Center upstream from the lot.

Based on existing available information, routing sanitary service lines from the new Student Center building to the Badger Street system may be more desirable than routing to the Farwell Street sewer. This is because the Badger Street sewer currently has a smaller upstream service area than the Farwell Street system. Consequently, it is believed to have greater capacity.

### **3.3.4 Gas**

Gas service can be served from Badger Street or East Avenue. Capacity is believed to be sufficient to serve a new Student Center.





Site Analysis Plan





# Appendix

## Exhibit G – Student Senate Resolution



UNIVERSITY OF WISCONSIN-LA CROSSE  
STUDENT ASSOCIATION

235 CARTWRIGHT CENTER 1725 STATE STREET LA CROSSE, WI 54601 (608) 785-8717

---

**SA1112-037: Recommendation Supporting LEED Design and Certification for the New Student Union**

DATE: 11/28/2011

AUTHOR(S): Ellen Hildebrand and Derek Nelson

SPONSOR(S): David Ausloos and Environmental Council

WHEREAS; the new Student Union is in the planning process; and;

WHEREAS; Leadership in Energy and Environmental Design (LEED) certification is an internationally-recognized green building certification system that provides building owners and operators with a framework for identifying and implementing practical and measurable green building design, construction, operations and maintenance solutions; and;

WHEREAS; Eagle Hall and Centennial Hall are undergoing LEED Certification; and;

WHEREAS; UW La Crosse students have demonstrated their support for environmental sustainability through voting 2222 to 275 to approve the Green Fund and attending Year of Sustainability events on campus; and;

WHEREAS; Chancellor Gow signed the Talloires Declaration in 2008, committing UW La Crosse to environmentally sustainable development; and;

WHEREAS; LEED Gold has been recommended for the design of the building by the steering committee; and;

THEREFORE BE IT RESOLVED; that there has been campus interest in sustainable practices and LEED Certification; and;

THEREFORE IT BE FURTHER RESOLVED; that the UW La Crosse Student Association recommends LEED Gold Certification for the planning and design of the new Student Union; and;

THEREFORE IT BE FURTHER RESOLVED; that the UW La Crosse Student Association strongly recommends the use of sustainable design and building practices in the planning and

---

Jason Krug  
President, Student Senate  
Vice-President, Student Association

---

Date

---

Madisson Heinze  
President, Student Association

---

Date

design of the new Student Union. Some examples of sustainable design include but are not limited to solar hot water heating, geothermal heating, a green roof, and use of recycled materials.

---

Jason Krug  
President, Student Senate  
Vice-President, Student Association

Date

---

Madisson Heinze  
President, Student Association

Date



# UNIVERSITY OF WISCONSIN-LA CROSSE STUDENT ASSOCIATION

235 CARTWRIGHT CENTER 1725 STATE STREET LA CROSSE, WI 54601 (608) 785-8717

---

## **SA 1112-049: Resolution Approving Student Center Referenda Language**

DATE: 2/28/2012

AUTHOR(S): Jason Krug

SPONSOR(S): Spencer Niebur, Brian Manske

WHEREAS; the University of Wisconsin La Crosse Student Association plans to run a student election on April 10th; and,

WHEREAS; referenda are conducted on the date of student elections; and,

WHEREAS; referenda language must be approved by the Student Senate; and,

THEREFORE, BE IT RESOLVED; that the University of Wisconsin La Crosse Student Senate approves the following referenda language for the Student Center:

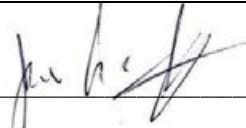
### **Referendum for Student Center – UW-La Crosse**

Since Cartwright Center was built in 1958, the building has endured a variety of renovations, repairs, and remodeling. Due to the current state of disrepair of plumbing, heating/air conditioning, and technological systems as well as the lack of a sprinkler system, the center must either be repaired, or rebuilt to ensure the safety and well-being of our campus community. Over the last 6 months, UW-La Crosse faculty, staff, and student leadership have been working with engineers, architects, and local experts to review and assess the needs of a campus student center. The steering committee has determined both the approximate cost of infrastructure repairs to Cartwright Center, and that for a new structure. Students from many groups on campus were deeply engaged in the process to determine what is needed in a student center during the next 50 years. The review resulted in the following information:

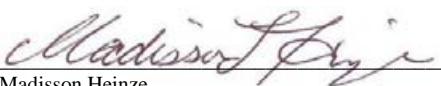
New Student Center Facility Proposal-Construction 2014-15, open July 2016 (\$55 million in total cost)

- Facility approximately 25% larger.
- LEED certified silver, approaching gold.

---

  
\_\_\_\_\_  
Jason Krug  
President, Student Senate  
Vice-President, Student Association

3-7-12  
\_\_\_\_\_  
Date

  
\_\_\_\_\_  
Madisson Heinze  
President, Student Association

3-7-12  
\_\_\_\_\_  
Date

- Universal accessibility.
- Latest technology.
- Expanded dining options.
- Larger multipurpose space for banquets, speakers, and concerts.
- Program space with an entertainment/dance club atmosphere.
- Expanded student lounge spaces.
- Outdoor programming space.
- New Recreation spaces.
- 30 years until system updates and/or repairs.

Cartwright Center Repair Proposal-Construction 2014-15, open July 2016 (\$32 million in total cost)

- Facility could be closed for 18-24 months; no programming space or dining would be available.
- Heating and air conditioning repairs would be completed.
- Plumbing repairs would be completed.
- A sprinkler system would be added.
- Other safety code issues would be addressed.
- Accessibility concerns would be addressed.
- 15 years until system updates and/or repairs required.

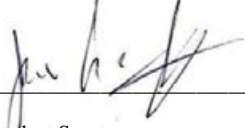
This project would be funded primarily from student segregated fees. Revenue from dining, the bookstore, and textbook service is under consideration to help decrease the student cost of a new facility. The payments list below will go into

I Support the increase allocation of student segregated fees for:

\_\_\_\_\_ New Student Center Facility (approx. cost per student \$155.00 per semester over 30 years)

\_\_\_\_\_ Repair of Cartwright Center (approx. cost per student \$125.00 per semester over 20 years)

---

  
 \_\_\_\_\_  
 Jason Krug  
 President, Student Senate  
 Vice-President, Student Association

3-7-12  
 \_\_\_\_\_  
 Date

  
 \_\_\_\_\_  
 Madison Heinze  
 President, Student Association

3-7-12  
 \_\_\_\_\_  
 Date

# Appendix

## Exhibit H – Visioning Sessions

	TOTAL
Nature/Bluffs	43
Athletic	29
Tight Knit/Small Size	49
Community	41
Diversity	20
Academic	43
Friendly	34
Student Involvement	31
Squirrels	1
Competitive	3
Traditions/History	16
Leadership	31
Sustainable	14
Dedicated	12



	TOTAL
Floods/Pipe Leaks	16
No Storage	8
Confusing	48
Small Dock	2
Old Building	24
Not Central	18
No Identity	22
No Technology	13
No Food Variety	20
No Outdoor Space	7
Not Welcoming	33
Not a hangout	15
HVAC	15
Nondescript	16
No space	35

Not Sustainable	7
Not up to code	6
Bathrooms	6
Not Accessible	9
Closed early	1

# AMENITIES

group	aquarium	fireplace	water feature	greenhouse	rooftop garden	arts/craft	pet therapy	learning center	garden - indoor	showers	security office	interior courtyard
1	1		1	1	1		1		1			
2		2							1			
3		2					1			1		5
4	X	X	X	X	X	X	X	X	X	X	X	X
5			1		1		1		1			
6						2	2					
7				1		2		1				
8	3	2	1	1	3							
9	1	1	2	1			1		1	1		
10												
11	1	1	1							1		
12						1	1					
13	1		1			1			1		1	
14												
15												
16		1										
17	1		2				1		2			
18	2	1	9		1	2	3		2			
	<b>10</b>	<b>10</b>	<b>18</b>	<b>5</b>	<b>6</b>	<b>8</b>	<b>11</b>	<b>1</b>	<b>9</b>	<b>3</b>	<b>1</b>	<b>5</b>

# CULTURE

group	integrate history - culture - geography	eagles nest	mascot statue	oktoberfest	integrate student - alumni art	exhibit - gallery - museum space	squirrels	river	golden keg	craze days - olympics
1	3					1		1	1	
2	2				1	1				
3	3					2		1		1
4	x	x	x	x	x	x	x	x	x	x
5	4					1				
6	1	2		1						
7	2	1			3	2				
8										
9	1					6				
10	2					1				
11						2				
12	7				1	4				
13	1	1			1					
14	2					1				
15	1									
16	7					1				
17	2	2			1					
18	10					1	2			
	<b>48</b>	<b>6</b>	<b>1</b>	<b>1</b>	<b>7</b>	<b>23</b>	<b>2</b>	<b>2</b>	<b>1</b>	<b>1</b>

# COMPUTER LAB

group	Comp lab
1	0
2	0
3	1
4	0
5	0
6	0
7	0
8	2
9	0
10	0
11	0
12	0
13	1
14	0
15	0
16	0
17	3
18	1
	<b>8</b>

# FOODSERVICE

group	chain type	coffee	variety	bar	community kitchen	restaurant - sit down	sushi	smoothie	ice cream	bakery	mobile service	locally grown food	outdoor dining	hang out - cellar	pizza	private dining	popcorn cart	catering
1	1	3	1	5										1				1
2		1	2			1												
3		1	2	2														
4	x	x	x	x	x													
5	2	1	1	2		1												1
6			1	1														
7					1													
8	1	2	2	2														
9			2	2		1	1	1	1									
10		1	2	2														
11	1			3		1				1	1							
12	1	2	1															
13		1	1	2					2			1	2					
14				2										1	1	1		
15	1		1															
16		1	1	2		1			1	1			1		1	1		
17	3	1		1		2			1									
18	8	2		1		2	1	2	1	1					1			
18	16	17	27		1	9	2	3	6	3	1	1	3	2	3	2	1	2

# LOBBY

group	large open space-atrium	info center	transportation center	ID center
1		1		
2		2		
3	1	1		
4				
5	2	2		
6		2	1	
7		3		
8	2			
9		3		
10		1	2	
11				
12		1		
13	2	1		
14		1		
15	1	1		
16	1	3	2	
17	1	1	1	
18		1	1	1
	<b>10</b>	<b>24</b>	<b>7</b>	<b>1</b>

one stop shop

# MEETING - EVENTS

1	group	1	1	1	1	1	1	1
2	Valhalla/ flex spaces	1						
3	more meeting rooms	1						
4	group areas							
5	Large multi function	1						
6	larger meeting spaces	1						
7	banquet - ballroom	1						
8	clusters							
9	flexible meeting							
10	board room							
11								
12								
13								
14								
15								
16								
17								
18								
4	11	2	2	13	5	8	1	8
4								



# OUTDOORS

	group	large program space	balconies	garden	live music	b-ball	v-ball	theater	informal/ patio/porch	green space	water feature	observation deck
1		3				1	1		1			
2									2			
3	1					1			1	1		
4												
5	1								1	1		
6			1		1	1	1	1	1			
7	1								1	1		
8	1								1			
9				1					1	1	1	
10	1								1			
11				1								1
12												
13			1	2					2			
14	1											
15	1								1			
16			1	1					1			1
17			2	2						2		
18			1						1			
	10	6	8	1	3	2	1	14	6	1	2	

# PERFORMANCE SPACES

group	auditorium - theater w/ stage	movie theater	formal theater (sloped seating)	café - informal stage	outdoor	music practice	piano lounge	informal theater	furrow rider stage
1	2	1							
2	1	2	1						
3		2	1						
4 x									
5 x									
6	2	1	1	1					
7	1		1		1				
8	3	1							
9	2	1				2			
10	1				1				
11	2	1					1		
12	2		1						
13	4	1		1	1			1	
14	2	1							
15	1							1	
16	2	2		1				1	
17	2				2			1	
18	3	3		2					2
	30	16	5	5	5	2	1	4	2



# RETAIL

group	bank/atm	copy center	farmers market	grocery	hair salon	nails	oxygen	pharmacy	post office	shopping	resale	spa	dentist	laundry	cellphone	florist	drycleaning	blood donation
1	1	1		1	1				1	1		1						
2					1									1				
3	1				1				1	2		1						
4																		
5	1				1					1								
6	1	1		1	1	1			1			1						
7					1	1					1	1	1	1				
8																		
9	2		1		2						2	1			1			
10	2																	
11	1								1							1		
12		1			1													
13											3							
14																		
15				1					1	1								
16	2	1								1	2							
17	2	2		1	1	1						2					1	
18	1		1	1	1		2	2		1		1						1
	<b>14</b>	<b>7</b>	<b>7</b>	<b>5</b>	<b>11</b>	<b>3</b>	<b>2</b>	<b>2</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>8</b>	<b>1</b>	<b>2</b>	<b>1</b>	<b>1</b>	<b>1</b>	<b>1</b>

# SUSTAINABLE DESIGN

group	daylighting	solar panels	sustainable	green roof	net zero	rainwater	LEED	sustainable HVAC	recycling	compost	efficient lighting
1	1	1	1								
2				1	1						
3						2					
4	x	x	x	x	x	x	x	x	x	x	
5						1	1				
6	2							1			
7		1	1	1	1			1			
8	2		1	2					1	1	
9			1						1		
10	1		1								
11	1			2			1				
12	1		1						1		
13	7	1		2	1	1	2	2	4	2	3
14	2										
15	3	1									
16	3	3		1		1	1		1	1	
17	3						1		1		
18	2	4									
	<b>28</b>	<b>11</b>	<b>6</b>	<b>9</b>	<b>3</b>	<b>5</b>	<b>6</b>	<b>4</b>	<b>9</b>	<b>4</b>	<b>3</b>

## November 3, 2011 Programming Summary

CAMPUS SERVICES			
<b>TICKET OFFICE</b>			
		accessible	
	120	office area	
	100	transaction counter - 3 queue lines	
		"one stop shop" - future	
		a safe (valuables) - in storage	
		campus activity board (info)	
		electronic, interactive?	
		bus tickets	
		student org. Itickets	
		student planners	
	80	storage	
	300	subtotal	
<b>GRAPHICS</b>			
	240	copies/workspace	
		accessible to all students	
		open more hours	
	120	self service area (close off equipment)	
	120	lockable storage/room	
		laminators	
	120	one office	
		place for two computers - incl in workspace	
	600	subtotal	
<b>ADMINISTRATION AREA</b>			
	120	reception	
	150	copy/work area	
	120	break room	
	80	toilets	
	300	two conference rooms	
	120	director's office	
	120	assistant director's office	
	240	open office space for 3 support	
	1250	subtotal	
<b>STUDENT SERVICES</b>			
	240	open offices - (confirm quantity)	
		fundraising	
		confidential	
	150	food pantry	
	150	private meeting area	
		student court issues	
	540	subtotal	

## November 3, 2011 Programming Summary

<b>VOLUNTEER CENTER</b>		
	mailboxes for student groups	
	(need clarification of what this area comprises)	
<b>STUDENT FUNDRAISER AREA</b>		
800	"tabling" areas - flex space lobby	
100	lockable storage	
	at info desk	
	scattered throughout	
900	subtotal	
<b>STUDENT EMPLOYEE/WORKER</b>		
100	storage lockers	
	central location	
100	subtotal	
<b>RESERVATIONS</b>		
150	meeting room	
120	open area/waiting	
120	office	
	a/v needs	
	near event support (custodial)	
	near catering office (or include)	
100	space for non-campus conference coordinator	
100	storage	
590	subtotal	
<b>INFORMATION CENTER</b>		
120	building reception	
80	postal services	
	ID cards	
80	storage	
	meal plans	
280	subtotal	
<b>COMMUTER AREA</b>		
100	lockers	
80	showers	
40	changing area	
200	toilets	
80	kitchenette with microwave	
150	lounge/living room	
650	subtotal	

**November 3, 2011 Programming Summary**

<b>SMALL COMPUTER LAB</b>		
50	(4) stand up stations/kiosk multiple locations	
200	subtotal	
<b>GRAD STUDENT SERVICES</b>		
500	area for 10 students	
500	subtotal	
<b>PROGRAM/ACTIVITY SPACES</b>		
	???	
<b>MISC.</b>		
	clocks	
	P.R. areas	
	electronic marquee(s) indoors	
	student org. storage (10 groups rent offsite)	
	Grand Valley State - example of good student org suite	
	student org. area should be a "community"	
	tech charging stations	
	recycling service areas	
	family/unisex toilets	



## November 3, 2011 Programming Summary

STUDENT OFFICES				
SORORITY, FRATERNITY				
	700	Alpha Phi	women	
	700	Alpha Xi Delta	women	
	700	Chi Phi	men	
	700	Sigma Tau Gamma	men	
	700	Sigma Alpha Epsilon	men	
	700	Delta Sigma Phi	men	
	700	Future Group	tbd	
		each group could use a space equal to room 257 to accommodate all functions		
		lockable storage - incl in above		
		separate rooms for each group		
		need privatized areas - no windows		
		lodge concept		
	700	ritual storage areas (100 sf each)		
	5600	subtotal		
CAMPUS ACTIVITIES BOARD				
	180	conference room for 12		
	150	lounge space		
	700	room 257 size includes:		
		5 workstations - open office		
		craft/poster/promo material production area		
		12 students		
		tables for projects - flexible work area		
		individual storage cabinet - 12		
		project storage		
	1030	subtotal		
STUDENT ORG				
		multipurpose area		
		make as a community		
STUDENT ASSOCIATION				
		33 senators		
		2 advisors		
	50	visitors		
	50	backpack storage		
	200	conference room		
		chambers - see meeting/program section		
		mailboxes		
	240	(2) offices for executives		
	640	open office space for 8 workstations		
		centrally located in building		
	1180	subtotal		

## November 3, 2011 Programming Summary

<b>DIVERSITY CENTER</b>					
150	loung area				
100	childrens area				
240	(2) office/meeting rooms - function as both?				
	17 groups to serve				
	informal "comfy" meeting space (incl in lounge)				
50	computer area				
	study area (incl in lounge)				
540	subtotal				
<b>PRIDE CENTER</b>					
	open yet private				
50	library area - books, DVD's				
50	lockable storage				
240	(2) offices - confidential discussions				
100	private work area				
80	place for peer educators				
150	lounge - open to public				
100	separate "get away" or "moment" space - private de-stressing				
150	meeting room				
	nap area (incl in lounge)				
920	subtotal				
<b>RELIGIOUS/SPIRITUAL</b> (no formal discussion regarding space required)					
	crusade for christ				
	400-500 people				
	presently housed in Graff - 200 people				
	reflection space				
	no fromal location for spiritual on campus				
	subtotal				
<b>VETERANS</b>					
	similar in size to Diversity center (w/o children area)				
150	loung area				
240	(2) office/meeting rooms				
50	computer area				
	study area (incl in lounge)				
440	subtotal				
<b>MISC.</b>					
	build community				
	flexible spaces				
	plan for future expansion				
	relax space				
	private spaces within open spaces				
	"bicycle wheel" concept organization				

November 3, 2011 Programming Summary

<b>MEETING - PROGRAM</b>					
<b>MOST POPULAR ROOMS</b>					
		257			
		259			
		337			
		339			
		326			
		PORT O CALL			
		ward room good location but undesirable room			
		narrow			
		dark			
		need 2-3 port o call type rooms			
		many meeting rooms underutilized			
<b>"NIGHTCLUB"</b>					
		foodservice			
		bar			
		raised stage			
		dance floor			
		balcony			
		movies			
		similar to "lions pause" at St. Olaf's			
<b>PERFORMANCE SPACE</b>					
		auditorium type space			
		flat floor			
		1200-1500 capacity			
		dividable into three			
		catering			
		service corridor			
		support spaces			
		cutodial			
		storage			
		equipment			
		furniture			
<b>LECTURE/THEATER</b>					
		sloped floor			
		300-400 capacity			

## November 3, 2011 Programming Summary

<b>MISC.</b>						
		individual study rooms				
			private			
			semi-private			
			6-10 people			
			have some reservable			
			library is crowded			
		tutoring spaces				
		(3) 14-24 student capacity rooms				
			permanent layouts			
		(1) 50 person capacity room				
			senate chambers			
			permanent set up			

<b>FOODSERVICE</b>							
<b>GENERAL</b>							
		Electronic/online ordering					
		Supervisor for each concept					
		No mass seating					
		POS system					
<b>OFFICES</b>							
		Cash counting area					
		Central Restrooms					
		Central Lockers					
		Cubicles - open office area					
			Receptionist for 2-3				
			Dietician				
			Copy area				
		Offices - (3) Chef, retail manager, building director					
			District Manager				
		Event scheduling & Planning					
		Catering office, 2 people					
		Marketing + 2 interns					
<b>RETAIL</b>							
		Emporium					
		Coffee & Convenience					
		Convenience Store					

November 3, 2011 Programming Summary

<b>CAFÉ</b>							
		(Coffee Venue)					
		1 FT employee per shift am/pm					
		2-3 part time (students)					
		Serving space					
		Prep area					
		Small walk-in cooler					
		4 yogurt machines					
		Reach-in freezer					
		Bakery					
		Storage					
			Cups/Supplies				
			Dry storage				
		3-compartment sink					
		handwash sink					
		Program space					
		Fireplace					
		Open - glass, windows, exposure					
		2 espresso machines					
		Outlets					
		TV					
		Red Mango					
		Bi-level with seatig					
		Own seating - not shared					
			50 - booths, couches, 2 or 4 tops				
<b>FOOD COURT</b>							
		General					
			Provide a complete meal				
			Hoods at every station				
			Shared services				
			ample queue lines & circulation				
			Common register area				
			Intimate seating areas				
			Farm Fresh - garden, herbs, organic; every station where possible				
			Vegan, vegetarian or special dietary needs at every station				
			Central Beverage Station				
			Franchise Fee				
			Transfer Dollars				
			Flexible				
			3100 Board Plan				
			800+ Dining between 11:30 - 1:00				

November 3, 2011 Programming Summary

		Concepts					
			International				
			Stir Fry				
			Mexican				
			Sushi				
			Asian				
			Pasta (variety like Noodles & Co)				
			Bread bowls				
			Chef's Stage (variety)				
			Chef's Suite				
			Deli - Soup, Salads				
			Breakfast All Day				
			Grab & Go with Bakery				
			Grill				
			Fish/Seafood				
			Tapas - Small plate dining				
			Comfort Foods, local				
			BBQ				
		<b>PUB (CELLAR)</b>					
			Pizza				
			Chicken				
			Wings				
			"Chick Filet" food concept				
			Cooler/Freezer - walk-in				
			Program Space, multi-purposed				
			Ability to close off from food				
			Office				
			BW3 concept, sports bar				
			Kitchen				

## November 3, 2011 Programming Summary

BOOKSTORE					
GENERAL					
		200,000 books on hand for text book rental			
		20,000 requested (13,100 currently)			
		Music system (piped)			
		E books, digital - currently 1% of sales			
		Non compliant aisles			
		Next to coffee shop			
		Main level, appendage, identity			
		11,000 Students - future			
		Universal design			
		Textbook & Retail together			
		Breakroom with lockers			
		Offices			
		Bookstore manager			
		Textbook manager			
		Safe, Data Room, Archives			
		Open office for 2			
		(1) unisex toilet			
		Drawer counting area			
		Multiple levels			
		Near entrance			
		Coat closet			
		20 staff @ peak			
		Inventory/storage rooms - 2 separate			
TEXTBOOK RENTAL					
		Online orders			
		Library - spring/fall inventory			
		Less redundancy, rotating product			
		Backpack storage			
		12 check out stations, mobile			
		Queue space (200 customers/hour)			
		Linear Ft of Shelves - Need to determine			
		Higher shelves for overflow			
		60-65K books per semester			
		Floor to ceiling shelving			
		Staging area			
		Flexible space			



November 3, 2011 Programming Summary

RETAIL						
		Cash wrap with 5 registers				
LOADING DOCK						
		Desire own dock				
		Holding area				
		Staging area				
		Trash/Recycling				
		Receiving office, 120 SF				
		Pallet Jack - storage, wide enough corridors				
		Loading adjacent to storage				
		Battery operated Fork lift				

# Appendix

## Exhibit I – Visual Tour Reports

**A special thank you to the following individuals:**

**Bob Barry**

*Executive Director University Center  
UW Whitewater*

**Kim Adams**

*Assistant Director University Center  
UW Whitewater*

**Mark Guthier**

*Director, Wisconsin Union  
UW Madison*

**Tim Schroer**

*Director of Buntrock Commons/  
Associate Dean of Students  
St. Olaf College*

**Kris Vatter**

*Director of Student Activities  
St. Olaf College*

**Bob Schuchardt**

*Food Service General Manager (Sodexo)  
Bethel University*

**Craig Larson**

*Vice President Opus Design Build, LLC  
Lead Architect, Anderson Student Center  
University of St. Thomas*

**COMMONS**



**UW-La Crosse Comments**

**LIKES**

- No comment received

**DISLIKES**

- No comments received

**OTHER**

- N/A

**Additional Comments**

**LIKES**

- Open, airy, accessible
- Comfortable size

**DISLIKES**

- Removed from main entrance
- No differentiation of space, just one big open area
- Lack of variety – seating options



## DINING



### UW-La Crosse Comments

#### LIKES

- TVs
- Modern, trendy, modeled after Panera, has same feel
- Size works for purpose
- Works as a small soup/sandwich house
- Lots of wood, provides good restaurant feel
- Trendy, asian, eastern feel, fire place and large TV are good touches
- Very proportionate, closed off feel.
- Mixture of wood and glass patterns
- Cool way for disposal
- Wood, kitchen like
- Warm, fairly bright
- Small, intimate
- Wood veneers

#### DISLIKES

- Placement of fireplace in dining
- So small, wouldn't work well with our numbers of students
- Might be too small, could be a secondary option
- Bamboo – bad call
- Very closed off
- Feels crowded with all of the furniture
- Some patterns are a little funky
- Dull atmosphere
- Food, dishwashing belt not on the way out
- Narrow
- Miss the hanging out space

## DINING



## OTHER

- Hidden, awkward
- Fresh made
- Bamboo floors not recommended
- Fireplace, TV attached to dining rooms

## Additional Comments

### LIKES

- Variety of spaces
- Materials – flooring, wood, lighting
- Variety of offerings – fresh food options

### DISLIKES

- Cellular, Removed, Separated

## KITCHEN



### UW- La Crosse Comments

#### LIKES

- Non-slip flooring/non-stick epoxy
- Elevator strictly for food service
- Belt of dishes (function); dishwashing, trays
- Open refrigerator/island

#### DISLIKES

- Ceiling drop electrical panels

#### OTHER

- Offices in Kitchen, location
- Odd layout; poor layout
- Storage areas, custodial closets programmed out

### Additional Comments

#### LIKES

- Loading dock location to kitchen

#### DISLIKES

- Narrow aisles
- Location of electrical panels to work area



**BALLROOM/BANQUET ROOM**



BANQUET HALL

UW-La Crosse Comments

LIKES

- Lighting – “Glam” ceiling
- Built in bar/alcohol security
- Big enough for events but intimate
- Old theatresque, old, tinny
- Multi-use built-in food servicing
- Hardwood floor
- Ceiling- coffering
- Built in bar
- Dance floor
- Permanent stage

DISLIKES

- Carpet
- Fans
- Square room, overly divided (too visible, exposed ceiling)
- No sound
- Dance floor not big enough
- Portable dance floor



**BALLROOM/BANQUET ROOM**



BALLROOM

**OTHER**

- Multi-use, hardwood dance floor
- No coat check
- Odd entrance
- Ballroom maxed out at 450
- Storage
- Question size
- Flexibility of use

**Additional Comments**

**LIKES**

- Location of catering to rooms

**DISLIKES**

- Prefunction space & layout – narrow, not related

## OFFICES



STUDENT LEADERSHIP

### UW-La Crosse Comments

#### LIKES

- Mission Statement/Plaque – prominent
- Collaborative space, centrally located
- Bar height tables/chairs
- Round/square layout of tables at newspaper
- Shared org space
- Glass association office
- Very open, transparent feel
- Every office in a central place, allows for more collaboration
- Pretty big, adequately filled
- Glass contributes to the transparency
- Credit Union: Professional

#### DISLIKES

- Some pieces feel random & cluttered
- Ceiling old/common, doesn't match the modern feel of the rest of the room (student org)

**OFFICES**



CAMPUS PAPER OFFICE

**OTHER**

- Hydration Stations (drinking fountains)
- Needs kitchen space
- ATM 24 HR access & bank (hidden)
- Orgs should have both own space and shared space

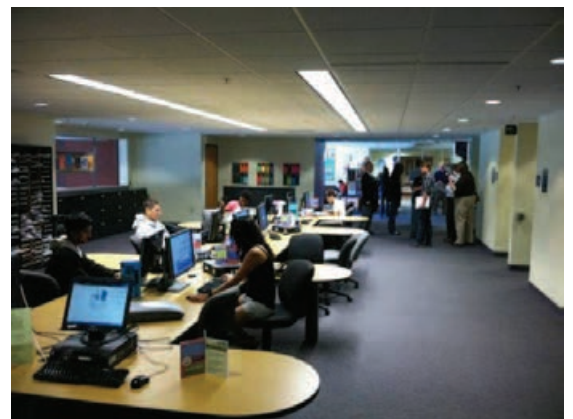
**Additional Comments**

**LIKES**

- Layouts
- Technology offerings

**DISLIKES**

- Location (not easy to find)



**MEETING ROOMS**



UW-La Crosse Comments

LIKES

- Table arrangements, table shapes & sizes

DISLIKES

- No comments received

OTHER

- N/A



Additional Comments

LIKES

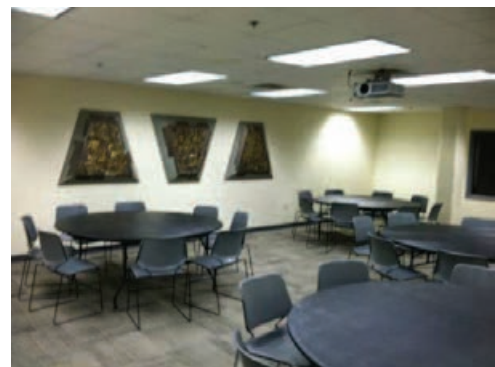
- Variety of sizes

DISLIKES

- Location of technology in some rooms

OTHER

- Not all meeting rooms have the same offerings, i.e. kitchenette





## RECREATION



### UW-La Crosse Comments

#### LIKES

- Stained glass @ bowling

#### DISLIKES

- Boring atmosphere (bowling); Materials - dated
- Location of bowling – way off to side, not inclusive

#### OTHER

- N/A

### Additional Comments

#### LIKES

- Variety of activities offered, i.e. bowling, pool, video games

#### DISLIKES

- N/A

**HANG OUT (Down Under)**



**UW-La Crosse Comments**

**LIKES**

- Cozy
- Exposed ceiling, black
- Comfortable
- “Thereness”
- Lighting, photo collages & frames
- Color, warm, low lights
- Not allowed for other students out & about
- Nice booths, nooks
- Color concrete
- Lighting, views, great restaurant feel
- Scale of low ceilings – works with atmosphere
- Materials are modern, cool looking copper floor section
- Good, dark

**DISLIKES**

- Not functional
- Awkward layout for stage
- Low, sport – not active
- Shut out, population
- Low
- Could get loud when busy

**HANG OUT (Down Under)**



**DISLIKES, continued**

- Copper floor could get slippery
- Lines
- Lack of daylight control compromises use of stage

**OTHER**

- Newspaper display
- Athletics mesh theme, red, warm lights
- Electrical feeds

**Additional Comments**

**LIKES**

- Unique way to address elevation change

**DISLIKES**

- Space is undefined, appears to be more circulation

## THEATER



### UW-La Crosse Comments

#### LIKES

- Intimate
- Not too wide, easy to move around, flow
- Loved the movie theater
- Functional
- Good size (150-220)

#### DISLIKES

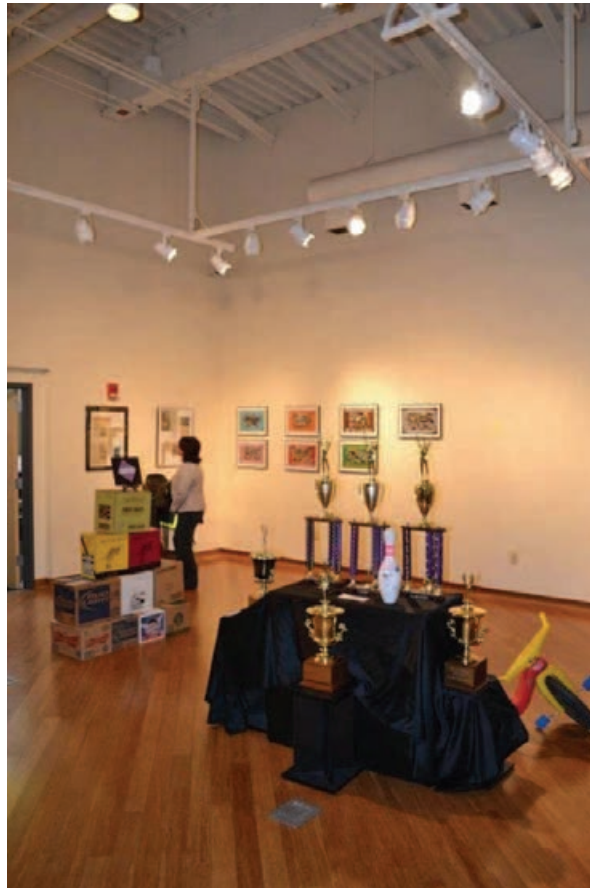
- Entrance is lacking
- Would like more of a movie theater theme
- Not too impressed with materials
- Stage – had a cellar type feel

#### OTHER

- Could be bigger
- Love cupholders & popcorn, no lap trays
- Selling chairs/donors, sponsors \$100
- Vandalization?
- Chair sponsors



**GALLERY**



**UW-La Crosse Comments**

**LIKES**

- Lofty (high ceilings)
- Wood floor is beautiful (bamboo)

**DISLIKES**

- No comments received

**OTHER**

- N/A

**Additional Comments**

**LIKES**

- Art display prevalent through out union

**DISLIKES**

- N/A

**COMMONS**



**UW-La Crosse Comments**

**LIKES**

- Modern, lobby, TVs
- Open, spacious, light, windows
- Hydration stations
- Computer kiosks
- Vertical TVs with schedules & events
- Wood, darker stain, reclaimed, local materials, color, texture
- Grand staircase
- Info desk at front
- Wood

**DISLIKES**

- Line of table
- Forged/detail glass
- Column in odd places, intrusive

**COMMONS**



**OTHER**

- WI logo FIREPLACE – Large
- Card office next to Credit Union
- Environmental – LEED, Wisconsin material

**Additional Comments**

**LIKES**

- Daylighting
- Flooring
- Grand, dramatic, impressive

**DISLIKES**

- No sense of place – sweeping narrow curve appears to be a large corridor instead of destination

**DINING**



**UW-La Crosse Comments**

**LIKES**

- Purdue Streetscape
- Open, transparent, local art
- Seating along walls
- Loft style
- Nook spaces
- Signature “branded” seating, velvet
- Fireplaces
- Two levels
- Open/closing doors
- Nooks
- Glass
- Big school feel, very classy & current
- Very efficient, many different personal spaces
- Big ceilings, very open and proportionate
- Love the river rock floor



## DINING



### DISLIKES

- Coffee shop, “Roost” dead end
- Pillars (columns)
- Darker, not active
- Too big, not very closed feeling, loses some intimacy
- So big, so vast. Not very consistent with UWL but works for Madison

### OTHER

- Sustainable, local (material & food) options
- Amish furniture
- Pictures of local farmers & Amish families
- Fireplace is awesome! Lighting is great, stained glass

### Additional Comments

#### LIKES

- Variety of spaces

#### DISLIKES

- No destination , place

**KITCHEN**



UW-La Crosse Comments

LIKES

- No comment received
- Double-sided refrigerator

DISLIKES

- No comments received

OTHER

- N/A

Additional Comments

LIKES

- Location, proximities to banquet, meeting rooms, food court
- Storage
- Loading dock size

DISLIKES

- Ceiling in loading dock

## BALLROOM/BANQUET ROOM



### UW-La Crosse Comments

#### LIKES

- Entrance doors, wood, moving doors
- Sheer window shades
- Combination of textures in the wood & style
- Reclaimed wood
- Recessed lighting
- Each floor has a theme
- Wood, modern ceiling, University symbol in the walls
- High ceilings
- Wood, white split ceiling, stone
- Very classy, open, great for large crowds
- Love the wood, stone glass mixture
- Wood movable partitions

#### DISLIKES

- Don't know how often it could be utilized

#### OTHER

- Sound (be accounted for)
- 1500 chairs/800 banquet
- 11,000 SF
- Extremely nice
- Expensive

### Additional Comments

- N/A

**OFFICES**



UW-La Crosse Comments

LIKES

- No comment received

DISLIKES

- No comments received

OTHER

- N/A

Additional Comments

- Most offices provided are for staff; student offices and organizations are located elsewhere on campus.



## MEETING ROOMS



### UW-La Crosse Comments

#### LIKES

- No comment received

#### DISLIKES

- No comments received

#### OTHER

- N/A

### Additional Comments

#### LIKES

- Unique names for rooms based on Badger/UW-Madison culture
- Variety of rooms, some kitchenette, some access to kitchens

#### DISLIKES

- N/A

#### OTHER

- Technology is the same for each room and can be upgraded. Most video conferencing is not in use as Skype is used.

**RECREATION**



UW-La Crosse Comments

LIKES

- No comment received

DISLIKES

- No comments received

OTHER

- N/A

Additional Comments

LIKES

- Amenities – rock climbing, bowling, pool, bar/grill, performance stage

DISLIKES

- Not centrally located.

## HANG OUT (The Sett)



### LIKES

- Where the badgers live (personalization/meaning)
- Intimate, beer on tap, food buzzers
- TV behind bowling
- Bar level seating & booths
- Giant projector TV
- Climbing, stage
- Dark, wood, lighting, huge screens
- Lots of seating, casual & entertainment
- Very cool river rock floor, metals and wood mix

### DISLIKES

- Too dark
- Very big, almost too empty on off days

### OTHER

- Dark colors, dim lighting
- Chalk board for "order here" signs
- Commuter shower facility
- Non? Eating (clarification needed)

### Additional Comments

- N/A

## THEATER



### UW-La Crosse Comments

#### LIKES

- Badger Theme
- Comfortable
- Solid small theater feel
- Multiple staircases for easier access to seating
- Appropriate size
- Love the red seats

#### DISLIKES

- Concession is downstairs
- No grand entrance, awkward
- Entrance is awkwardly closed off

#### OTHER

- 350 students, cupholders

### Additional Comments

- Lighting & Fixtures

**OUTSIDE**



**UW-La Crosse Comments**

**LIKES**

- Water Feature (rain water collector)
- Pre/Post game
- Awesome pond/waterfall

**DISLIKES**

- No comments received

**OTHER**

- Train depot
- Lighting in floors
- Columns
- Pavilion: Outdoor fire place and outdoor lounge; tailgater space
- Madison coasters

**Additional Comments**

**LIKES**

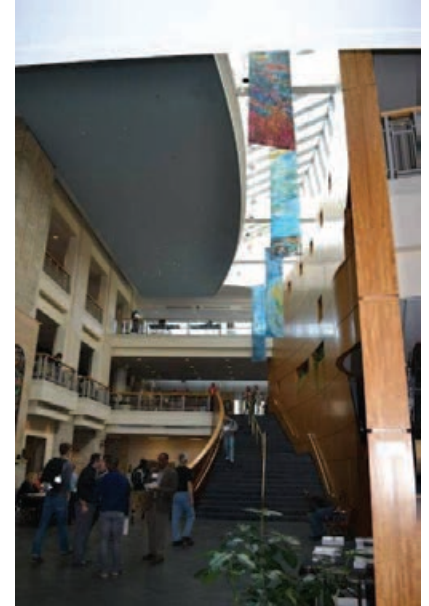
- Extension of interior
- Performance area

**DISLIKES**

- Microclimate – can be windy



## COMMONS



### UW-La Crosse Comments

#### LIKES

- Large open space
- High atrium ceilings
- View to upper floors
- Materials – stone, slate flooring, wood
- Natural light/skylight
- Location of bookstore and hang out to entrance

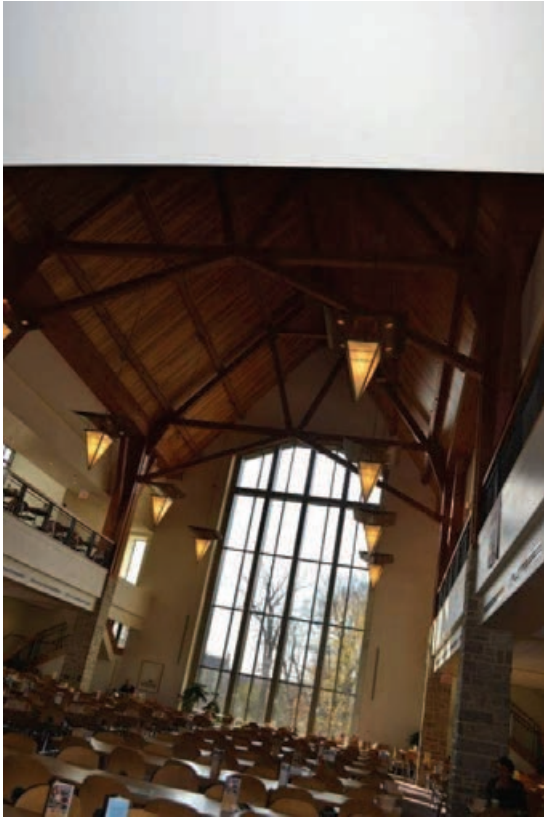
#### DISLIKES

- Information space is hidden/not welcoming
- Space is loud

#### OTHER

- C-store is included in bookstore; there is ability to close off from bookstore for later hours.
- Bookstore is self operated and has no space for text book rental.

## DINING



### UW-La Crosse Comments

#### LIKES

- Two levels
- Dramatic space – ceilings high, natural light, exposed wood structure
- Materials – Carpet, lighting
- Food court traffic flow bottlenecks at cashier
- Homey feel, intimate at food court

#### DISLIKES

- Lunch room like – tables are rectangular
- Food court dated materials
- Dark at food court

#### OTHER

- Low ceilings make dining area more dramatic
- Outside lunch room, cubbies from floor to ceiling along corridor are provided however not used. Backpacks pile in corridor.



**KITCHEN**



**UW-La Crosse Comments**

**LIKES**

- Location, proximities to banquet, meeting rooms, food court
- Storage
- Loading dock size

**DISLIKES**

- No comments received

**OTHER**

- N/A



CUBBIES



**BALLROOM/BANQUET ROOM**



UW-La Crosse Comments

LIKES

- Ability to divide into three smaller spaces
- Service corridor with kitchenette

DISLIKES

- Don't know how often it could be utilized

OTHER

- Review lighting controls (Lutron system not necessary unless pre-programmed)
- Sound bleed occurs up and down (floor/ceiling construction and wall construction at corridors)

**OFFICES**



**UW-La Crosse Comments**

**LIKES**

- No comment received

**DISLIKES**

- Cellular; not connected
- Graphics room too small
- Small
-

## MEETING ROOMS



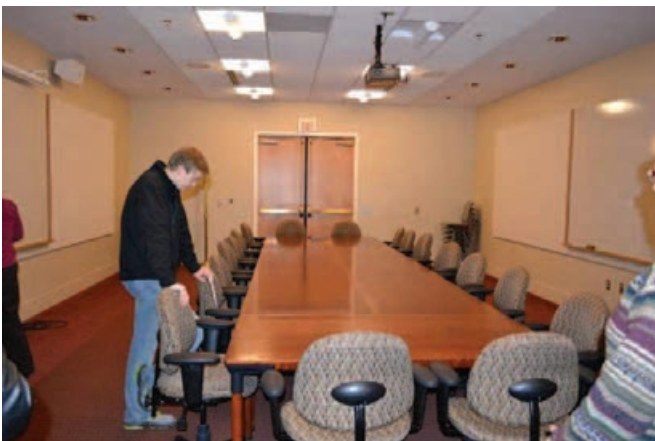
### UW-La Crosse Comments

#### LIKES

- Banked together
- Sizes
- Access for services separate than main access; peepholes needed at service
- Serving counter/storage for beverages and food
- Chamber room – large, custom table, built in technology, hidden storage & screen

#### DISLIKES

- Furniture arrangements static
- Notification of room usage (signage)
- Location of dumpsters should not be located near meeting rooms.
- Abrupt change in materials (light wood throughout except at board rooms, private dining where it dark wood)



## RECREATION



### UW-La Crosse Comments

#### LIKES

- Room dedicated to students (ability to change)

#### DISLIKES

- Undefined use of space (Rec space with movie rentals and video games)

#### OTHER

- Tied to Lion Pause



**HANG OUT (Lion's Pause)**



**LIKES**

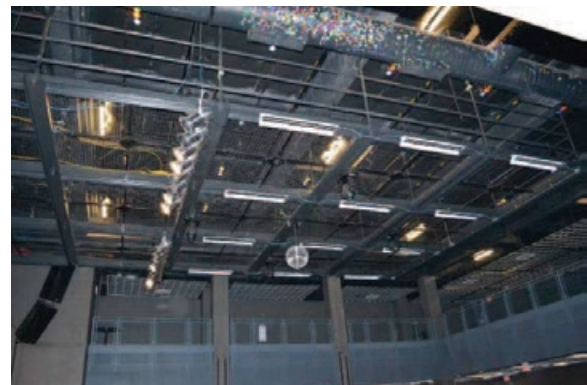
- Two levels
- Stage rigging/lighting
- Large, open space with stage and dance floor
- Dark, pub like

**DISLIKES**

- No Comments

**OTHER**

- Dark colors, dim lighting
- Up to 900 (standing)
- Other venues in La Crosse may have similar type space



## THEATER



### UW-La Crosse Comments

#### LIKES

- Comfortable
- Small theater feel
- Appropriate size

#### DISLIKES

- Concession is downstairs

#### OTHER

- 200 seats

## COMMONS



### UW-La Crosse Comments

#### LIKES

- Large open space
- High atrium ceilings
- Materials – stone, slate flooring, wood
- View to the lake
- Grand stairs & connector bridge
- The connection to the administration building. Lounges included moveable furniture that had handles and wheels.
- Once near the stairs, the bookstore signage is prominent.
- Ceiling (material) and light fixtures

#### DISLIKES

- Location of Bookstore and Hangout to the entrance
- Stairs too close to entrance
- Main area seems small/tight
- Coffee shop location seems like it could cause traffic issues for main hallway

#### OTHER

- The student center was built between existing buildings. Location of the site presented challenges to layout.
- The center manager recommended against slate flooring as it tended to spall or break.



## DINING



### UW-La Crosse Comments

#### LIKES

- Two levels
- Dramatic space – ceilings high, natural light, exposed wood structure
- Materials – Carpet, lighting
- Retail dining layout and location - separated from the service line

#### DISLIKES

- Lunch room like – tables are rectangular and in long arrangements
- Not enough outlets
- Hooks for backpacks not used; generally left out in the open in piles

#### OTHER

- Upper level dining is not used much; access to it is only through the lunch room
- Layout of dining is circular
- At entrance to dining, the layout starts with less costly items to more expensive or long wait items
- At entrance to dining, the layout starts with less costly items to more expensive or long wait items





## KITCHEN



### UW-La Crosse Comments

#### LIKES

- No comment received

#### DISLIKES

- No comments received

#### OTHER

- Halton Hoods do not work well
- Recommend freight elevator in lieu of service elevator
- At entrance to dining, the layout starts with less costly items to more expensive or long wait items
- Placement and addition of floor drains throughout the kitchen is important.
- Shared space at loading dock; spaces are not defined; no ability to sort deliveries
- Recommend cart washout
- Grease trap cleanout location compared to loading dock – minimize carting throughout the kitchen and center.

**BALLROOM/BANQUET ROOM (BOARD ROOM)**



**UW-La Crosse Comments**

**LIKES**

- Large space
- Windows, natural light
- Ceiling materials, coffered design

**DISLIKES**

- Not a fan of the board room (size, look, feel, etc...)

**OTHER**

- Review lighting controls (Lutron system not necessary unless pre-programmed)
- Sound bleed occurs up and down (floor/ceiling construction and wall construction at corridors)

## OFFICES & MEETING ROOMS



### OFFICES

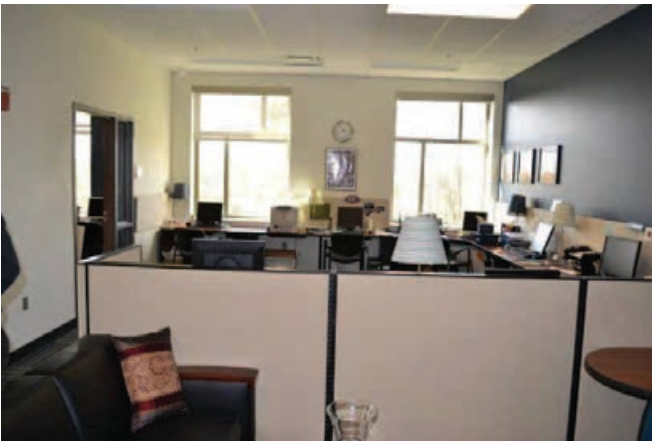
#### UW-La Crosse Comments

##### LIKES

- Student Offices
  - Layout
  - Glass garage door at conference room
  - Lounge space in office suite (pool table, foosball, TV lounge)
  - Access to kitchenette
  - Ground floor student service offices
  - Layout – work room with break room and separate conference room

##### DISLIKES

- Location of student offices



### MEETING ROOMS

#### UW-La Crosse Comments

##### LIKES

- Banked together
- Sizes
- Pre-function area
- Serving counter/storage for beverages and food

##### DISLIKES

- None



**RECREATION**



UW-La Crosse Comments

LIKES

- Layout

DISLIKES

- Location
- Separated from action (ground floor)

## **MEETING ROOMS**

### UW-La Crosse Comments

#### LIKES

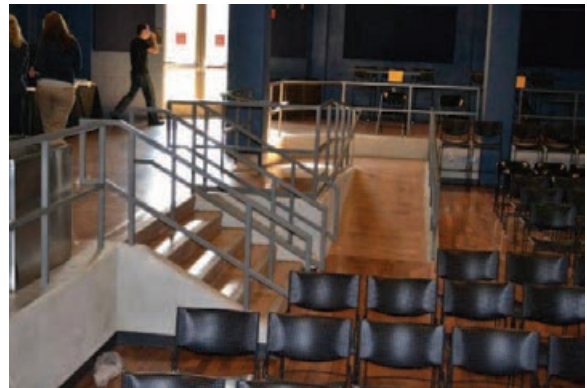
- Banked together
- Sizes
- Pre-function area
- Serving counter/storage for beverages and food

#### DISLIKES

- None



**HANG OUT (Underground)**



**LIKES**

- Large, open space with stage and dance floor

**DISLIKES**

- Location and layout (enters from the side)
- Signage (Neon lights directing to location)

**OTHER**

- HVAC not sized appropriately for room
- Acoustics not great (did not take recommendations and added curtains as an after thought)

**COMMONS**



UW-La Crosse Comments

LIKES

- Modern lobby, TVs
- Open, spacious, light, windows
- Grand staircase – wow factor
- Info desk at front
- Visibility to store/display window
- Materials – terrazzo
- Access to outside patio

DISLIKES

- None



**DINING**



**UW-La Crosse Comments**

**LIKES**

- (Retail & Res Dining) Large but separate dining spaces, more intimate
- 

**DISLIKES**

- N/A





**KITCHEN**



**UW-La Crosse Comments**

**LIKES**

- Kitchens stack
- Meeting rooms and banquet hall have separate service corridors
- Location, proximities to banquet, meeting rooms, food court

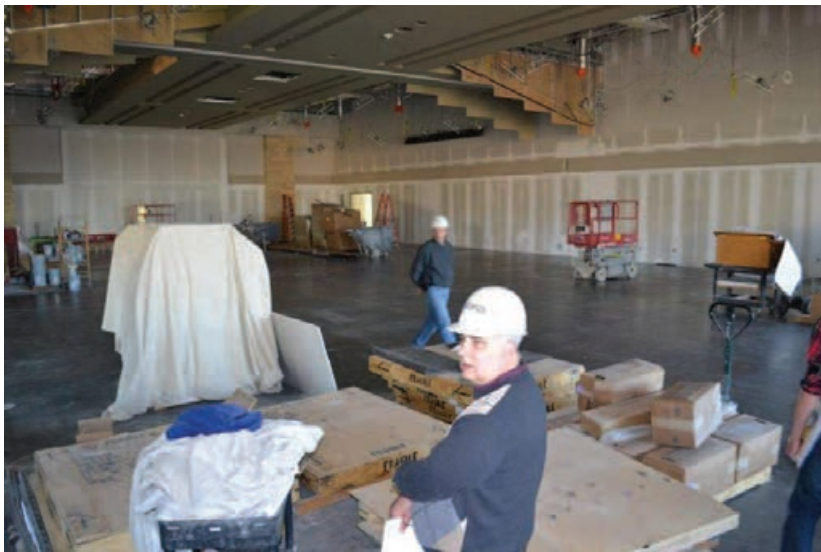
**DISLIKES**

- No comments received

**OTHER**

- Ceiling in parking garage was acoustical tile as the space above is conditioned.

**BALLROOM/BANQUET ROOM**



**UW-La Crosse Comments**

**LIKES**

- Large, divisible
- Ability to change arrangement per event

**DISLIKES**

- Divisible in half, not thirds

**OFFICES & MEETING ROOMS**



**OFFICES**

**UW-La Crosse Comments**

**LIKES**

- Meeting rooms banked together on levels 2 and 3

**DISLIKES**

- Large glass walls make meeting rooms feel like a shopping mall; always on display



**MEETING ROOMS**

**UW-La Crosse Comments**

**LIKES**

- Meeting rooms banked together on levels 2 and 3

**DISLIKES**

- Large glass walls make meeting rooms feel like a shopping mall; always on display
-

**RECREATION**



UW-La Crosse Comments

LIKES

- Ground floor access
- Game room separate from program space
- Space for things to do: ping pong, air hockey, foosball, video games
- 

DISLIKES

- Lower level activities somewhat hidden, however connected with grand staircase





**OUTSIDE**



**UW-La Crosse Comments**

**LIKES**

- Pre/Post game celebrations
- Programmable space
- Extension of interior

**DISLIKES**

- No comments received

# Appendix

## Exhibit J – Resident Dining Decision

**MEETING MINUTES**

Project Name: UWLaX Student Center Pre-Design  
Project Location/Agency: University of Wisconsin - LaCrosse  
DSF Project Number: 11A2A  
A/E Project Number: 11-115  
Meeting Date/Time/Room #: 9.15.11 12 PM Cartwright 257

Attendees: See attached sign in list

**DISCUSSION**

1. The steering (core) committee will decide whether or not the resident dining will remain in Whitney or be absorbed by the student center.
2. The design team presented an order of magnitude costs and associated program square footage for resident dining. The costs presented did not include architectural upgrades (windows, façade, accessibility to existing restrooms etc...)
  - a. Cartwright Upgrades
    - o The costs were reviewed; however not discussed as it was not relevant to food service discussion. The cost will be revised to include the architectural upgrades.
  - b. Whitney Remodel
    - o The costs to remodel the food service at Whitney are approximately \$13 million without escalation. The food service is approximately 36,000 SF
    - o The group also discussed that while a future remodel of Whitney is desirable if the board plan (res dining) stays there, the facility can function as is without an immediate renovation of the facility.
  - c. Consolidating Board Dining into new Student Center  
The costs to add resident dining to the student center is approximately \$10 million. The additional square footage is approximately 60,000 SF, which equates to an additional floor.
3. Schedule Impacts (Construction, Design & Completion)
  - a. See attached timeline
4. Review Pros/Cons
  - a. The pros/cons generated at the 9/9 meeting were reviewed and discussed. Additional items were added. These are listed below.

Consolidation:

Pros

- o The unity and pride of the students may strengthen.
- o The college experience may be enhanced by the integration.

Cons

- o The perception of off campus students vs. res students
- o The migratory patterns of the students would change. If activities are consolidated, this may cause dead areas on campus.





# KINDNESS

architecture + planning

Project Name: UWLaX Student Center Pre-Design  
 Project Location/Agency: University of Wisconsin - LaCrosse  
 DSF Project Number: 11A2A  
 A/E Project Number: 11-115  
 Meeting Date/Time/Room #: 9.15.11 10 AM Cartwright 257

## SIGN IN SHEET

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X	SCOTT KINDNESS	<a href="mailto:SCOTT@KINDNESSA-P.COM">SCOTT@KINDNESSA-P.COM</a>	414.803.6558
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X	DAVID WERMEDAL	<a href="mailto:WERMEDAL.DAVI@UWLAX.EDU">WERMEDAL.DAVI@UWLAX.EDU</a>	608-451-2424



	<b>CARTWRIGHT Renovation</b>					\$14,126,001
	<b>WHITNEY Renovation</b>					\$14,130,959
	<b>TOTAL ESTIMATED CONSTRUCTION COSTS</b>					<b>\$28,256,960</b>



Description	Quantity	Unit	Unit Cost	Subtotal	Total
<b>Site Utilities:</b>					
Allowance to rework existing water and sewer system	1	LS	95,000	\$95,000	
Allowance for new CHW, steam and condensate	1	LS	200,000	\$200,000	
<b>Subtotal</b>					\$295,000
<b>Foodservices/Kitchen:</b>					
Demo existing foodservices area & equipment	32,000	SF	10	\$320,000	
Replace existing foodservices systems and distribution w/new	1	LS	2,500,000	\$2,500,000	
New serving area/kitchen architectural renovation	6,500	SF	100	\$650,000	
Back of house/storage upgrades etc.	7,000	SF	50	\$350,000	
Dining & circulation area architectural upgrades	18,500	SF	75	\$1,387,500	
<b>Subtotal</b>					\$5,207,500
<b>HVAC:</b>					
Demo existing HVAC systems	1	LS	100,000	\$100,000	
Replace existing HVAC systems and distribution w/new	65,256	SF	37	\$2,414,472	
Replace existing pneumatic controls w/DDC	65,256	SF	3.50	\$228,396	
<b>Subtotal</b>					\$2,742,868
<b>PLUMBING:</b>					
Demo all existing plumbing fixtures, equipment, and piping	1	LS	50,000	\$50,000	
Provide new plumbing fixtures, equipment & piping	65,256	SF	8	\$522,048	
<b>Subtotal</b>					\$572,048
<b>FIRE PROTECTION:</b>					
Provide new wet sprinklers throughout building	65,256	SF	2.50	\$163,140	
<b>Subtotal</b>					\$163,140
<b>ELECTRICAL</b>					
<i>Selective demolition and removal</i>					
Removal of existing service, distribution panels and feeders	1	LS	20,000	\$20,000	
Removal of existing fixtures, outlets, devices, conduit & wire	65,256	SF	0.15	\$9,788	
<i>Electrical service to building is original and is at capacity</i>					
New switchboard and associated feeder	1	LS	90,000	\$90,000	
New distribution panels and associated feeders - assumed qty.	2	EA	15,000	\$30,000	
New panelboards and associated feeders - assumed qty.	10	EA	7,000	\$70,000	
<i>The generator is 40 KW and is overloaded</i>					
Replace existing generator and associated feeder 75KW	1	LS	80,000	\$80,000	
New ATS and associated feeder	1	EA	12,000	\$12,000	
New Emg distribution panel and associated feeder	1	EA	15,000	\$15,000	
New Emg. panelboards and associated feeders - assumed qty.	8	EA	7,000	\$56,000	
<i>Lighting system upgrades</i>					
Replace light fixtures in selected ares	1	LS	25,000	\$25,000	
Upgrade switching system per energy efficiency	65,256	EA	1	\$65,256	
Replace/upgrade wiring	1	LS	50,000	\$50,000	
<i>Power distribution and receptacles</i>					
Replace receptacles in selected ares	1	LS	25,000	\$25,000	
Upgrade power - mechanical equipment	1	LS	25,000	\$25,000	
Upgrade power - food service	1	LS	15,000	\$15,000	
<i>Special systems</i>					
Replace fire alarm system	65,256	EA	1.85	\$120,724	
Upgrade Tele/data system (hardwired, wireless)	65,256	EA	2.25	\$146,826	
<b>Subtotal</b>					\$855,594



Description	Quantity	Unit	Unit Cost	Subtotal	Total
<b>SUBTOTAL</b>					<b>\$9,836,150</b>
General Conditions	10.00%				\$983,615
Contractor's Fee	5.00%				\$540,988
Design Contingency	15.00%				\$1,704,113
Escalation (per year)	4.00%	2 years to mid-point			\$1,066,093
<b>TOTAL ESTIMATED CONSTRUCTION COSTS</b>					<b>\$14,130,959</b>



Description	Quantity	Unit	Unit Cost	Subtotal	Total
<b>Site Utilities:</b>					
Allowance to rework existing water and sewer system	1	LS	95,000	\$95,000	
Allowance for new CHW, steam and condensate	1	LS	200,000	\$200,000	
<b>Subtotal</b>					\$295,000
<b>Foodservices/Kitchen:</b>					
Demo existing foodservices area & equipment		SF	10		
Replace existing foodservices systems and distribution w/new	1	LS		\$0	
New serving area/kitchen architectural renovation		SF	100		
Back of house/storage upgrades etc.		SF	50		
Dining & circulation area architectural upgrades		SF	75		
<b>Subtotal</b>					\$0
<b>HVAC:</b>					
Demo existing HVAC systems	1	LS	210,000	\$210,000	
Replace existing HVAC systems and distribution w/new	152,413	SF	35	\$5,334,455	
Replace existing pneumatic controls w/DDC	152,413	SF	3.50	\$533,446	
<b>Subtotal</b>					\$6,077,901
<b>PLUMBING:</b>					
Demo all existing plumbing fixtures, equipment, and piping	1	LS	100,000	\$100,000	
Provide new plumbing fixtures, equipment & piping	152,413	SF	7.50	\$1,143,098	
<b>Subtotal</b>					\$1,243,098
<b>FIRE PROTECTION:</b>					
Demo existing deluge system and standpipes	1	LS	20,000	\$20,000	
Provide new wet sprinklers throughout building	152,413	SF	2.50	\$381,033	
<b>Subtotal</b>					\$401,033
<b>ELECTRICAL</b>					
<i>Selective demolition and removal</i>					
Removal of existing fixtures, outlets, devices, conduit & wire	152,413	SF	0.15	\$22,862	
<i>Electrical service is in good condition</i>					
Upgrade existing service	1	LS	50,000	\$50,000	
New distribution panels and associated feeders - assumed qty.	10	EA	20,000	\$200,000	
New panelboards and associated feeders - assumed qty.	25	EA	7,500	\$187,500	
<i>The generator is 50 KW and is overloaded</i>					
Replace existing generator and associated feeder 75KW	1	LS	80,000	\$80,000	
New ATS and associated feeder	1	EA	12,000	\$12,000	
New Emg distribution panel and associated feeder	1	EA	15,000	\$15,000	
New Emg. panelboards and associated feeders - assumed qty.	8	EA	7,000	\$56,000	
<i>Lighting system upgrades</i>					
Replace light fixtures in selected ares	1	LS	40,000	\$40,000	
Upgrade switching system per energy efficiency	152,413	SF	1	\$152,413	
Replace stage lights and controls	1	LS	200,000	\$200,000	
Replace/upgrade wiring	1	LS	75,000	\$75,000	
<i>Power distribution and receptacles</i>					
Replace receptacles in selected ares	1	LS	50,000	\$50,000	
Upgrade power - mechanical equipment	1	LS	35,000	\$35,000	
Upgrade power - food service	1	LS	15,000	\$15,000	
<i>Special systems</i>					
Replace fire alarm system	152,413	SF	1.85	\$281,964	
Upgrade Tele/data system (hardwired, wireless)	152,413	SF	2.25	\$342,929	
<b>Subtotal</b>					\$1,815,668



Description	Quantity	Unit	Unit Cost	Subtotal	Total
<b>SUBTOTAL</b>					<b>\$9,832,699</b>
General Conditions	10.00%				\$983,270
Contractor's Fee	5.00%				\$540,798
Design Contingency	15.00%				\$1,703,515
Escalation (per year)	4.00%	2 years to mid-point			\$1,065,719
<b>TOTAL ESTIMATED CONSTRUCTION COSTS</b>					<b>\$14,126,001</b>





UNIVERSITY of WISCONSIN - LA CROSSE  
New Student Center  
La Crosse, WI

September 15, 2011

**SPACE PROGRAM**  
**Combined Foodservice**

FOODSERVICE DESIGN  
AND CONSULTING

6117 BLUE CIRCLE  
DRIVE, SUITE 100  
MINNEAPOLIS, MN  
55343-9108

	<u>Net Sq. Ft.</u>
<b>Receiving &amp; Storage</b>	
Receiving & Returnables	400
Dry Storage	800
Paper Storage	200
Soda Storage	100
Bulk Freezer Storage	500
Meat Refrigerator	200
Dairy Refrigerator	200
Produce Refrigerator	200
Catering Refrigerator	200
Catering General Storage	180
Catering Secure Storage	80
Subtotal	<u>3,060</u>
<b>Back of House Areas</b>	
Cold Food Prep. Area	350
Catering Workcenter	300
Hot Food Production	850
Bakery & Bakery Storage	2,300
Utensil Washing	210
Subtotal	<u>4,010</u>
<b>Sanitation</b>	
Dishwashing	1000
Pot and Pan Washing	300
Mop Closet with Detergent Storage (4)	280
Subtotal	<u>1580</u>
<b>Convenience Store &amp; Sandwich Shop</b>	
Grab-n-Go Refrigerator/Freezer	400
Sandwich Prep and Service	350
Merchandizing Space	700
Cashiers & Condiments	300
Subtotal	<u>1,750</u>

TEL 952.933.0313  
FAX 952.933.9661

[www.ripple.com](http://www.ripple.com)  
[ripple@ripple.com](mailto:ripple@ripple.com)

	Net Sq. Ft.
<b>Coffee Shop</b>	
Service and Merchandizing Area	250
Storage and Warewashing	200
Seating -- 25 @ 17 sq ft each	425
Subtotal	<u>875</u>
<b>Residential Dining</b>	
Home Style	500
Grill	680
Stir Fry Station	250
Pizza/Pasta	400
International Sauté	560
Salad Bar	450
Deli	350
Breakfast & Dessert Nook	350
Beverages & Condiments (2) @ 200 ea. =	400
Subtotal	<u>3,940</u>
Queuing Area	1,182
900 seats @ 12.5 sq ft/seat	11,250
Subtotal Residential Dining	<u>16,372</u>
<b>Retail Marketplace</b>	
Creation Station	180
Pizza/Pasta Station	200
Grill Station	300
Chef's Corner	120
Deli	200
Desserts	80
Beverages, Grab-n-Go & Cashiers	550
Subtotal	<u>1,630</u>
<b>Retail Dining Room Seating Area</b>	
350 seats @ 12.5 sq ft/seat	4,375
<b>The Cellar</b>	
Service and Production Area	500
Storage, Warewashing and Support Areas	500
Seating -- 200 @ 12.5 sq ft each	2,500
Subtotal	<u>3,500</u>
<b>Meeting Room Catering Support</b>	800
<b>Employee Spaces</b>	
Residential Dining Offices	400
Inservice Room	300
Retail and Production Offices	400
Catering Offices	400
Locker Rooms	800
Rest Rooms	800
Subtotal	<u>3,100</u>
Sub-total Foodservice Space	<u>41,052</u>
Internal Department Circulation 35%	14,368
<b>Total Foodservice Net Space Requirement</b>	<b><u>55,420</u></b>

UNIVERSITY of WISCONSIN - LA CROSSE  
 New Student Center  
 La Crosse, WI

September 15, 2011

**SPACE PROGRAM**  
**Retail and Catering Foodservice**

FOODSERVICE  
 DESIGN AND  
 CONSULTING

6117 BLUE CIRCLE  
 DRIVE, SUITE 100  
 MINNEAPOLIS, MN  
 55343-9108

	Net Sq. Ft.
<b>Receiving &amp; Storage</b>	
Receiving & Returnables	200
Dry Storage	600
Paper Storage	150
Soda Storage	80
Bulk Freezer Storage	400
Meat and Dairy Refrigerator	200
Produce Refrigerator	200
Catering Refrigerator	200
Catering General Storage	180
Catering Secure Storage	80
Subtotal	2,290
<b>Back of House Areas</b>	
Cold Food Prep. Area	350
Catering Workcenter	300
Hot Food Production	700
Utensil Washing	180
Subtotal	1,530
<b>Sanitation</b>	
Dishwashing	800
Pot and Pan Washing	250
Mop Closet with Detergent Storage (3)	210
Subtotal	1,260
<b>Convenience Store</b>	
Grab-n-Go Refrigerator/Freezer	400
Merchandizing Space	600
Cashiers & Condiments	200
Subtotal	1,200
<b>Coffee Shop</b>	
Service and Merchandizing Area	250
Storage and Warewashing	200
Seating -- 25 @ 17 sq ft each	425
Subtotal	875

TEL 952.933.0313  
 FAX 952.933.9661

[www.rrippe.com](http://www.rrippe.com)  
[rippe@rrippe.com](mailto:rippe@rrippe.com)

	<u>Net Sq. Ft.</u>
<b>Retail Marketplace</b>	
Creation Station	180
Pizza/Pasta Station	200
Grill Station	300
Chef's Corner	120
Deli	200
Desserts	80
Beverages, Grab-n-Go & Cashiers	550
Subtotal	<u>1,630</u>
<b>Dining Room Seating Area</b>	
350 seats @ 12.5 sq ft/seat	4,375
<b>The Cellar</b>	
Service and Production Area	500
Storage, Warewashing and Support Areas	500
Seating -- 200 @ 12.5 sq ft each	2,500
Subtotal	<u>3,500</u>
<b>Meeting Room Catering Support</b>	800
<b>Employee Spaces</b>	
Retail and Production Offices	400
Catering Offices	400
Locker Rooms	500
Rest Rooms	500
Subtotal	<u>1,800</u>
Subtotal Foodservice Space	<u>19,260</u>
Internal Department Circulation 35%	6,741
<b>Total Foodservice Net Space Requirement</b>	<b><u>26,001</u></b>

**RESIDENT DINING DESIGN & CONSTRUCTION SCHEDULE**

	2012	2013	2014	2015	2016	2017
<b>Consolidation</b>	Vote*	A/E	Const**		Fall Open	
<b>Repurpose Whitney</b>		Design			Res Dining Relocated to Center	
<b>Whitney Remains</b>			Planning/Design		Const	Open
			Planning/Design		Const	Open
					Move Res Dining to Cartwright	

\*Spring Student Vote - Student Center

\*\*Const = Construction

# Appendix

## Exhibit K – Power Point Presentations

# 2005 Campus Master Plan

## Student Center Site



UNIVERSITY OF WISCONSIN SYSTEM  
WISCONSIN DEPARTMENT OF ADMINISTRATION



UNIVERSITY of WISCONSIN  
**LA CROSSE**™

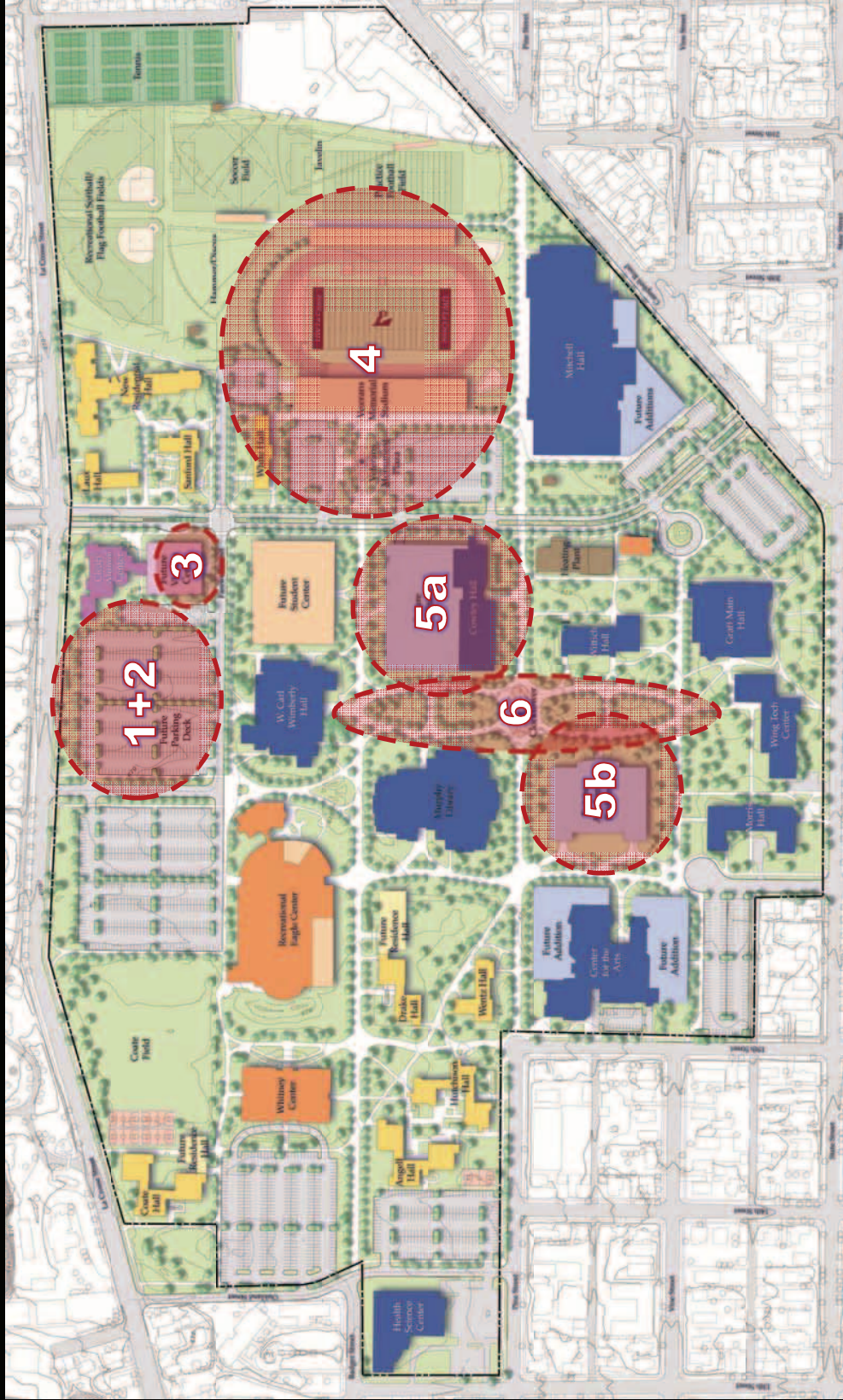
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# 2005 Campus Master Plan

## Site Influences

1. Parking Structure
2. Police Department
3. Visitor's Center
4. New Stadium and Fields
5. Academic Core
  - a. Cowley Hall
  - b. Centennial Hall
6. Campus Mall
7. Circulation
8. Image and Identity



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# 2005 Campus Master Plan

## Vehicular and Bus Routes



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# 2005 Campus Master Plan

## Pedestrian and Bike Routes



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WISCONSIN DEPARTMENT OF ADMINISTRATION

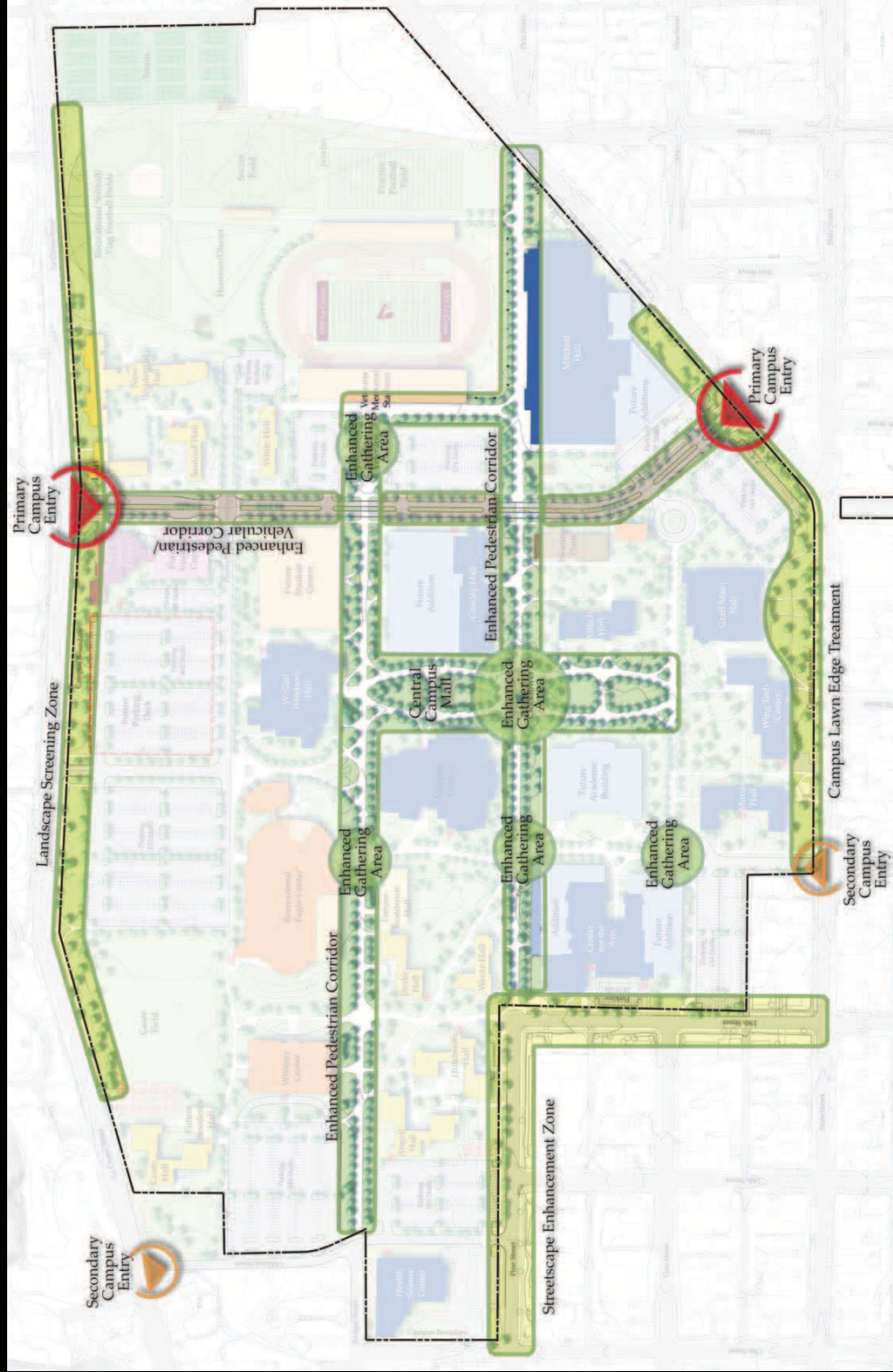


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# 2005 Campus Master Plan

## Image and Identity

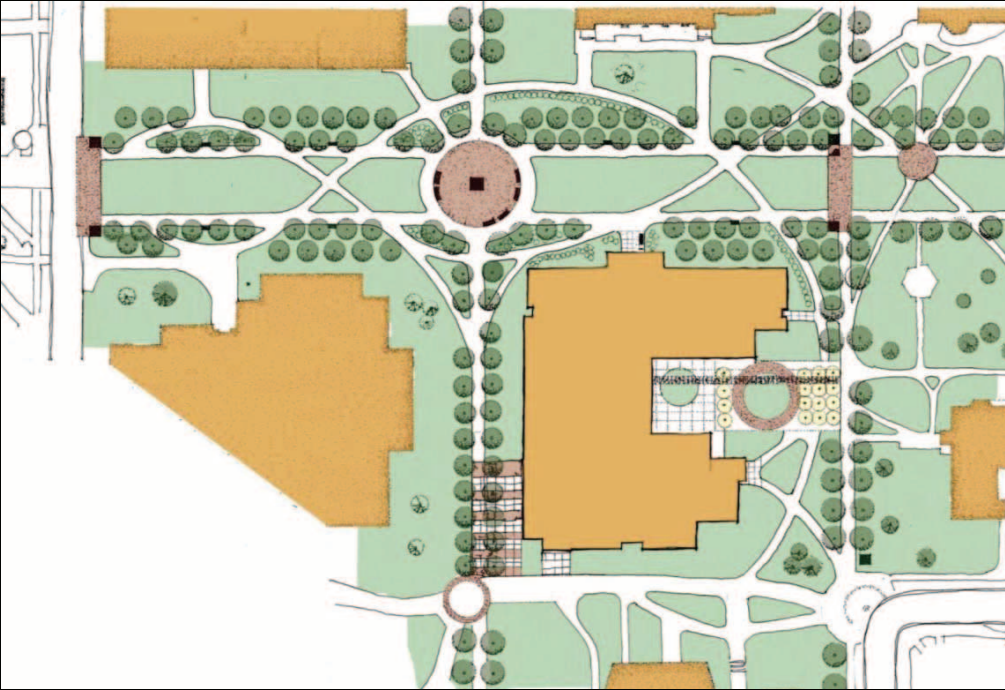


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# Centennial Hall

## Site Design and Mall Concept



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WISCONSIN SYSTEM  
WISCONSIN DEPARTMENT OF  
ADMINISTRATION



UNIVERSITY of WISCONSIN  
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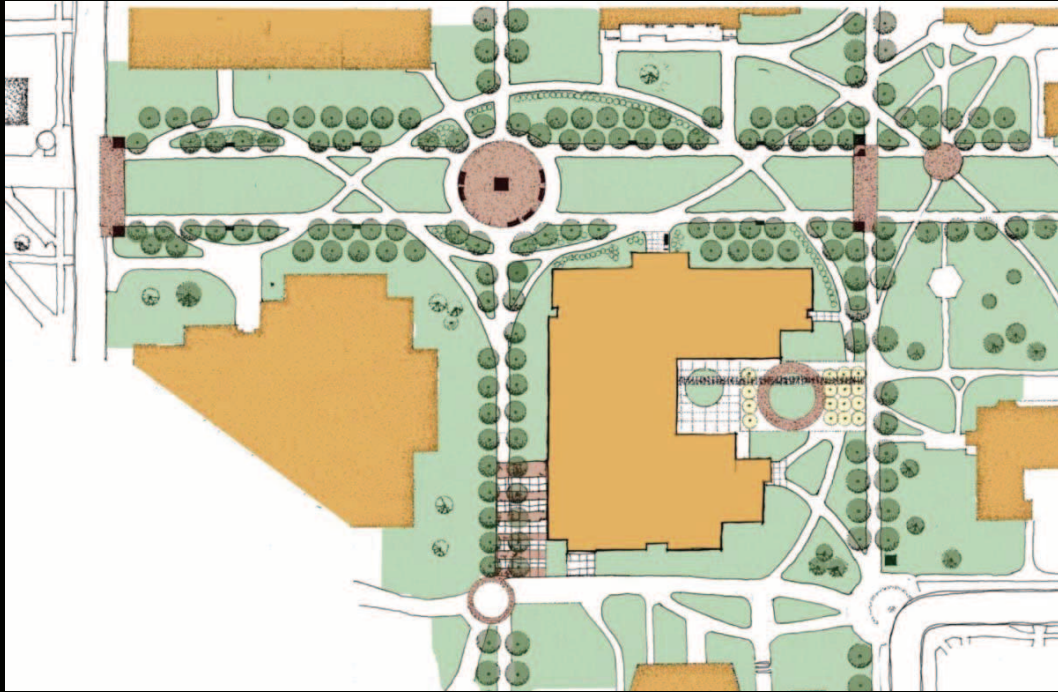
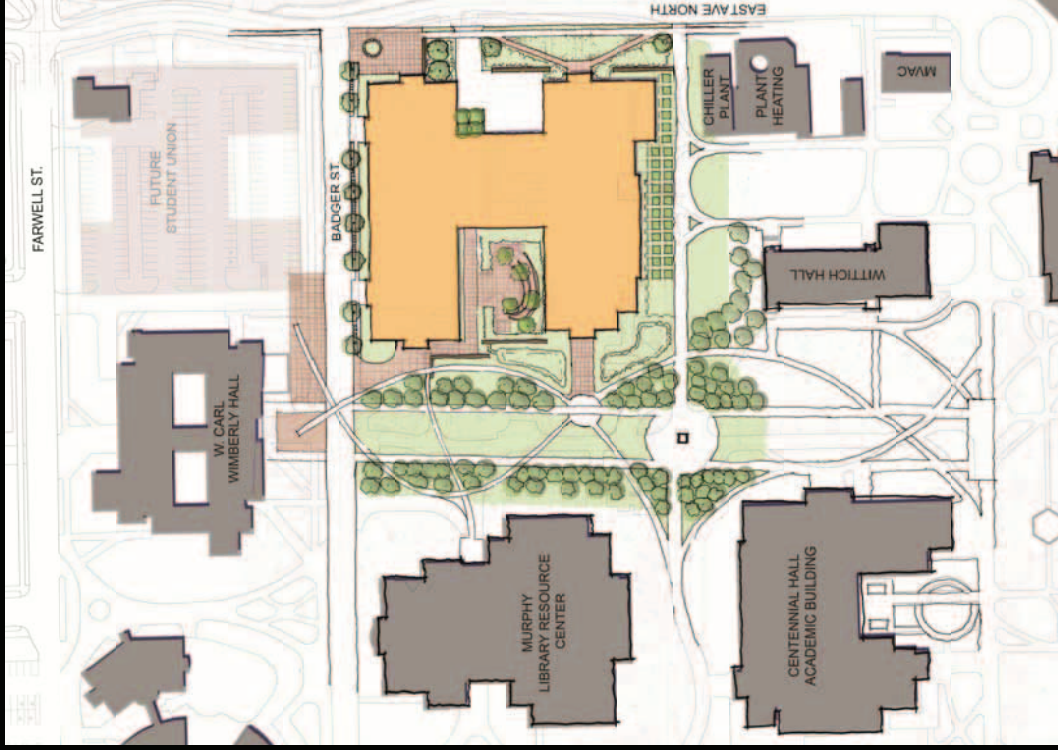
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# Cowley Hall Pre-Design

## Site and Mall Design Concept



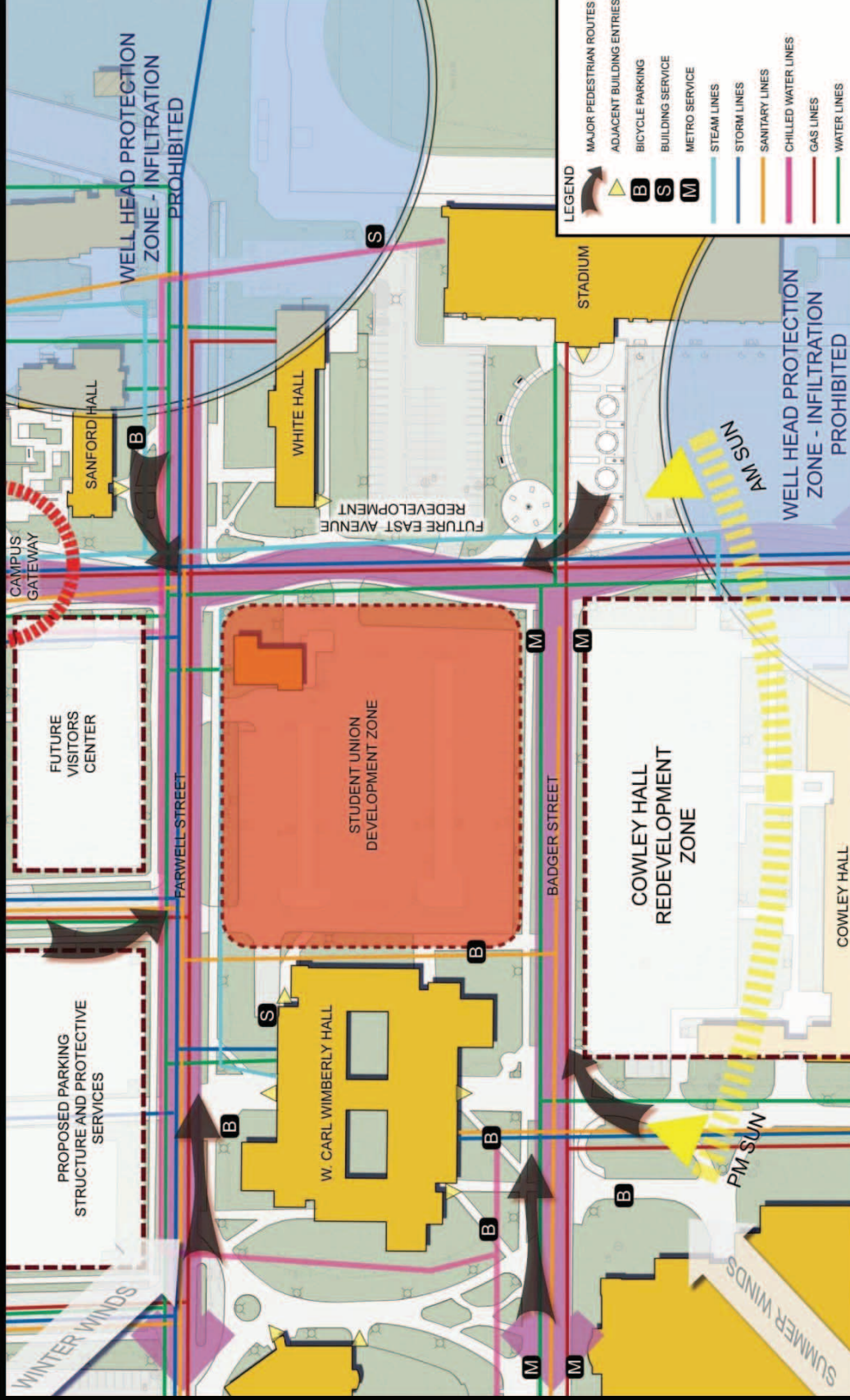
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# Student Union

## Site Analysis

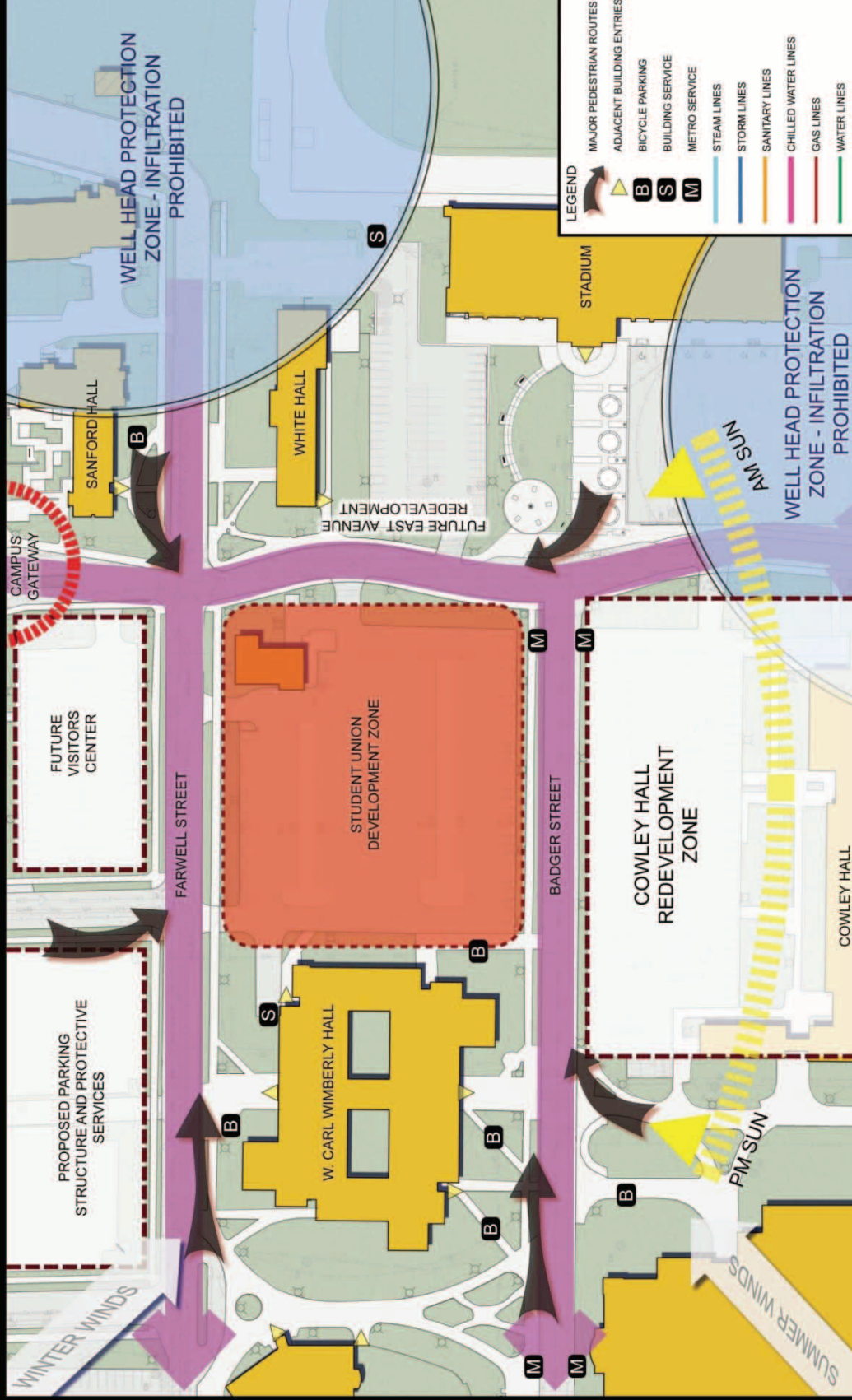


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# Student Union

## Site Analysis



UNIVERSITY OF WISCONSIN SYSTEM  
WISCONSIN DEPARTMENT OF ADMINISTRATION



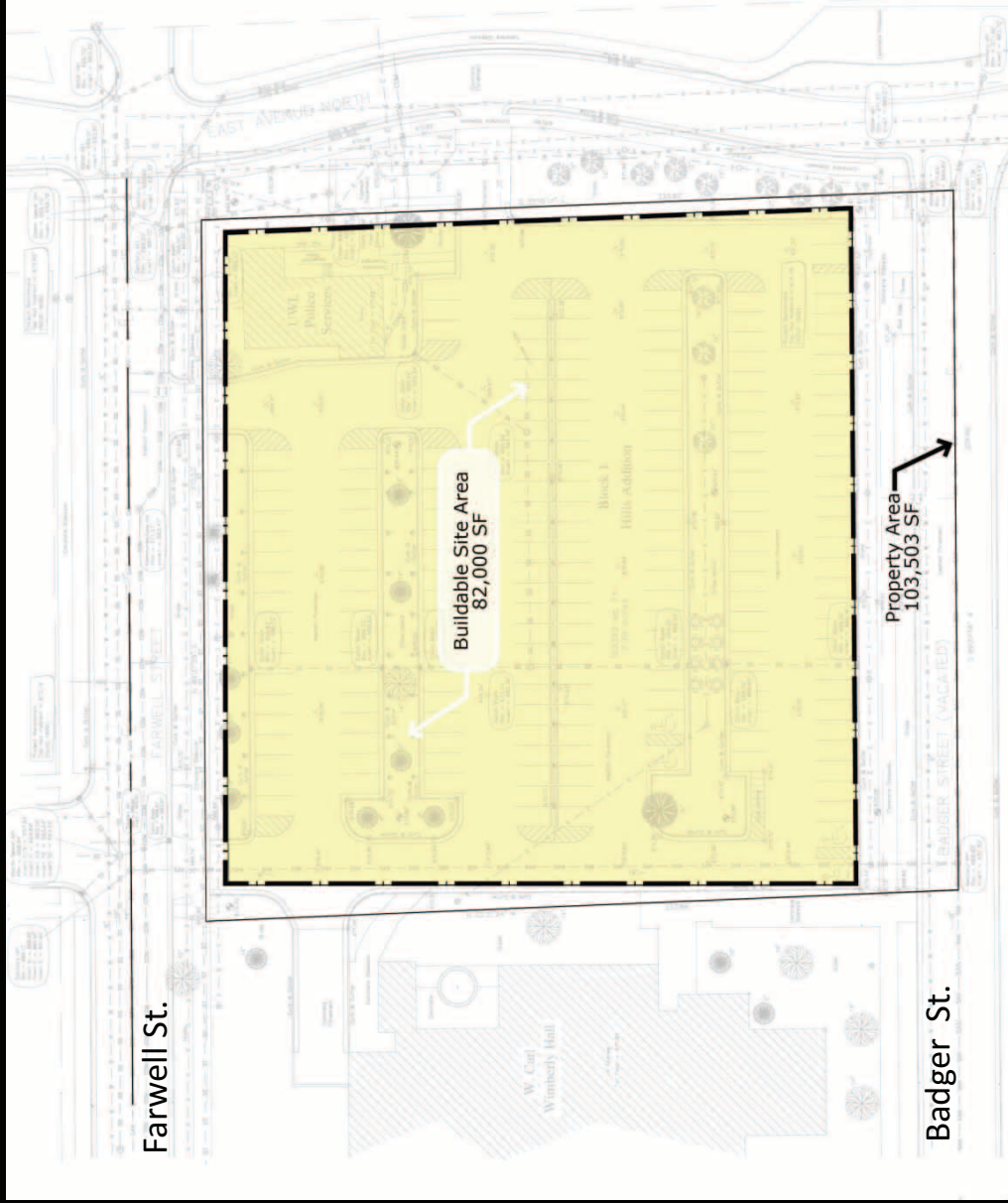
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# Student Union

## Buildable Site Area



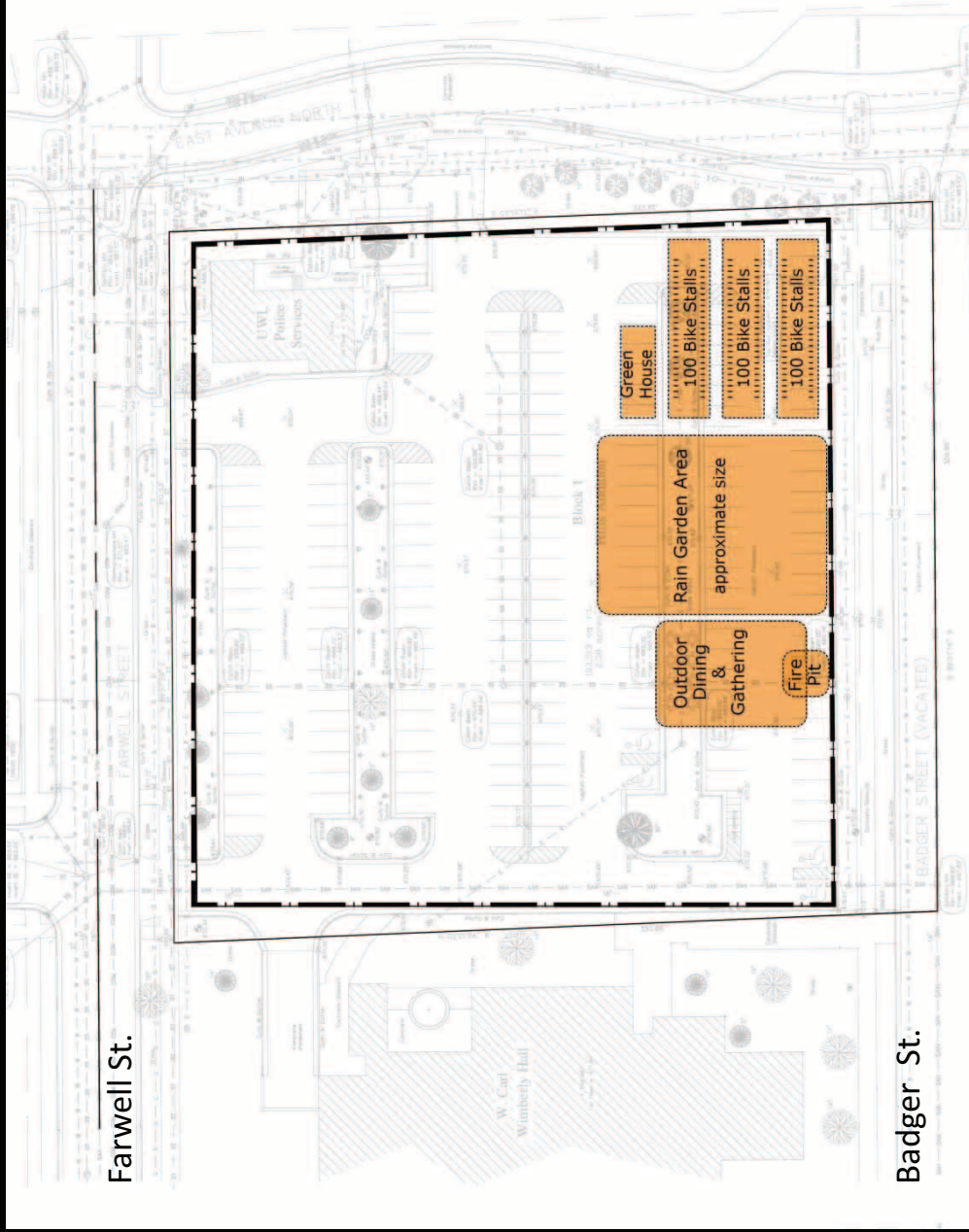
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# Student Union

## Site Programming



Farwell St.

Badger St.



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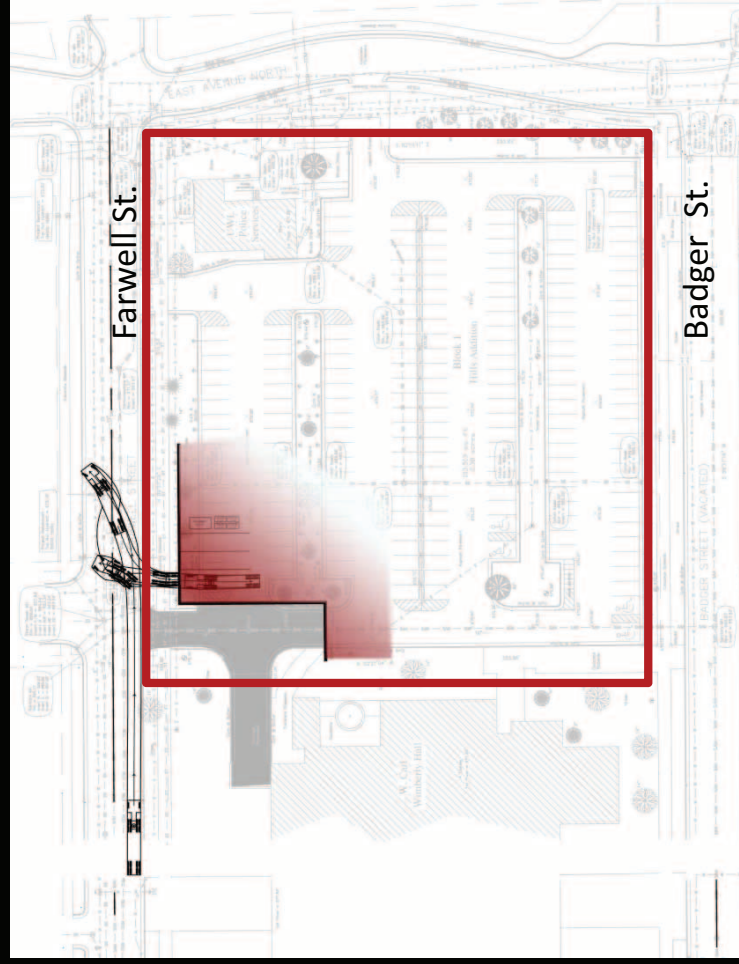
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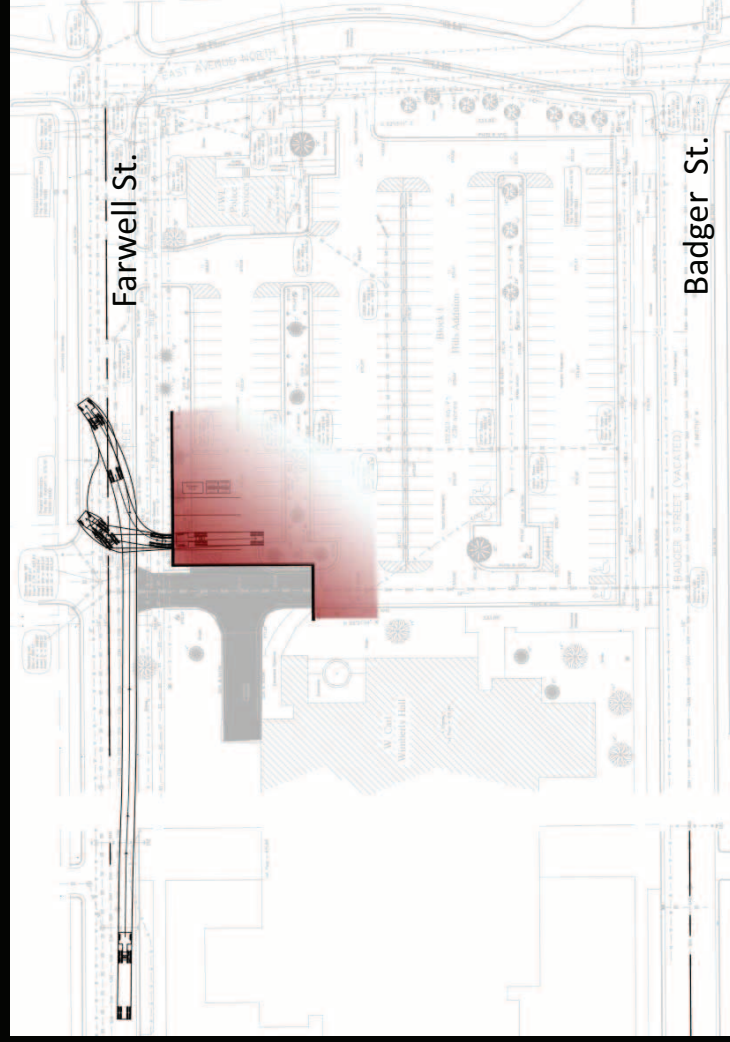
# Student Union

## Service Area Option "A"

34' Truck



43' Truck



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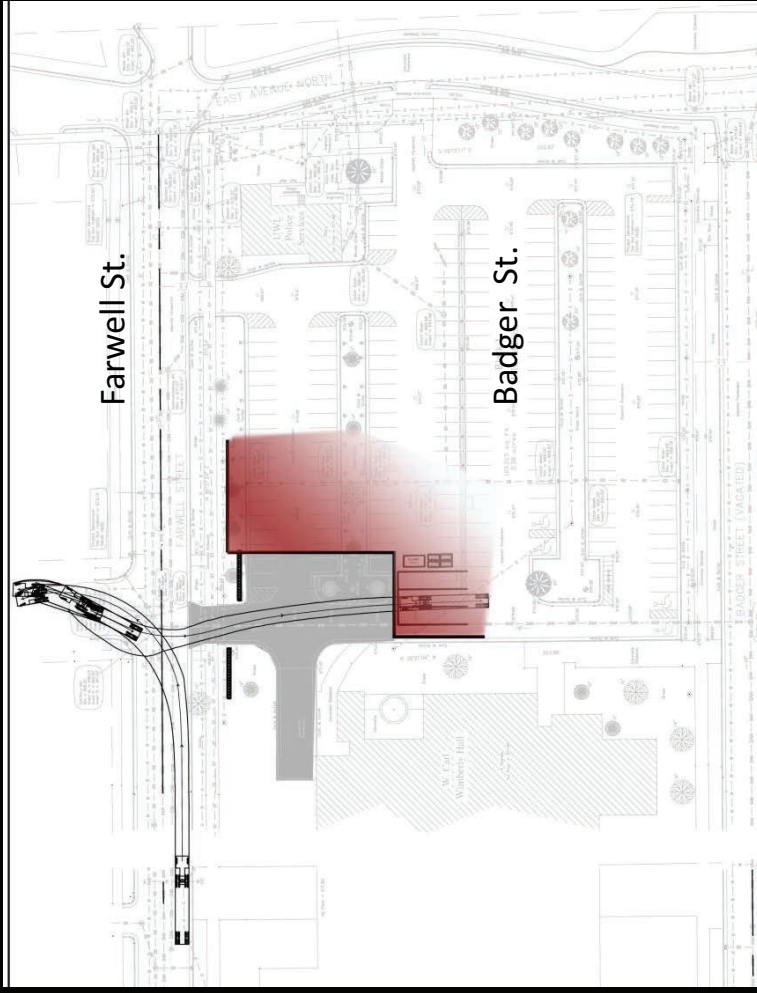
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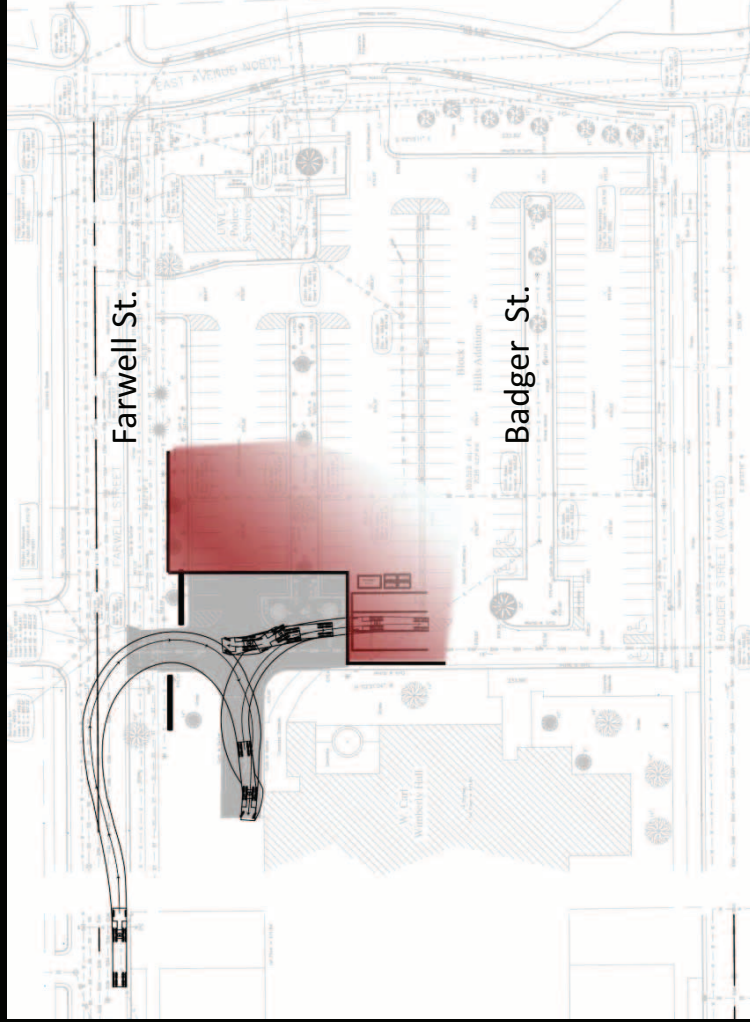
# Student Union

## Service Area Option "B"

43' Truck



34' Truck



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WISCONSIN DEPARTMENT OF ADMINISTRATION



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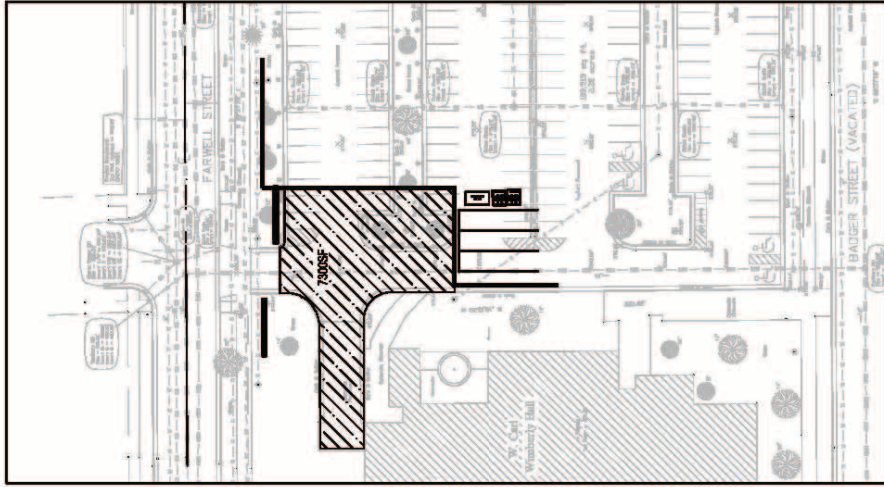
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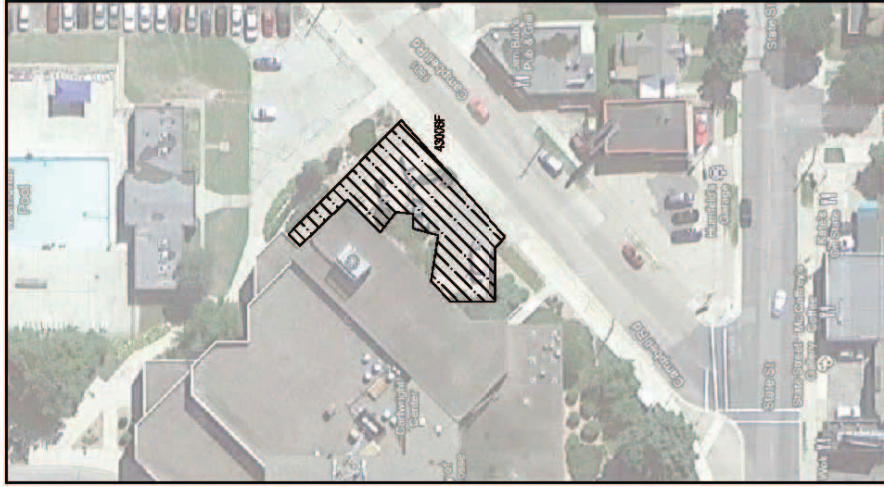


# Student Union

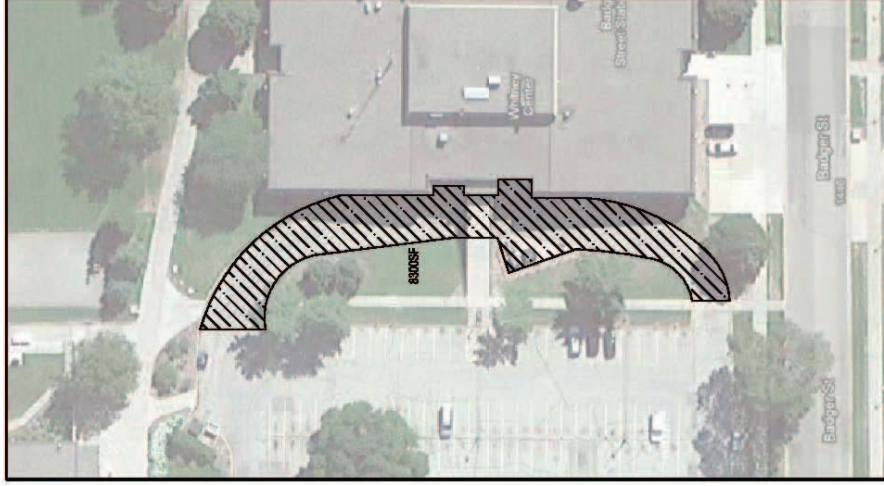
## Service Area Comparison



POTENTIAL SERVICE LAYOUT  
NEW STUDENT UNION



EXISTING SERVICE LAYOUT  
CARTWRIGHT CENTER



EXISTING SERVICE LAYOUT  
WHITNEY CENTER



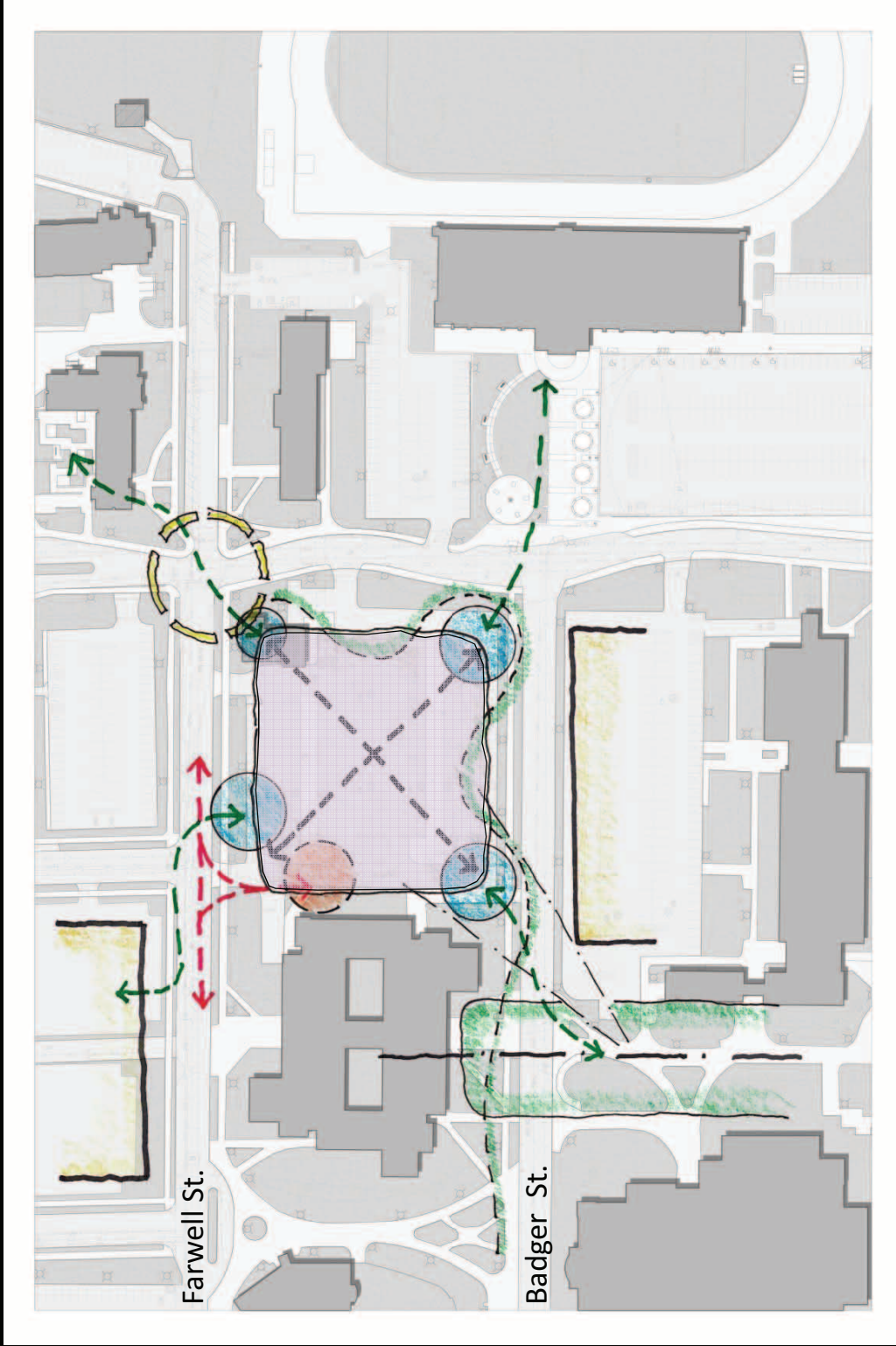
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# Student Union

## Responses to Site Conditions





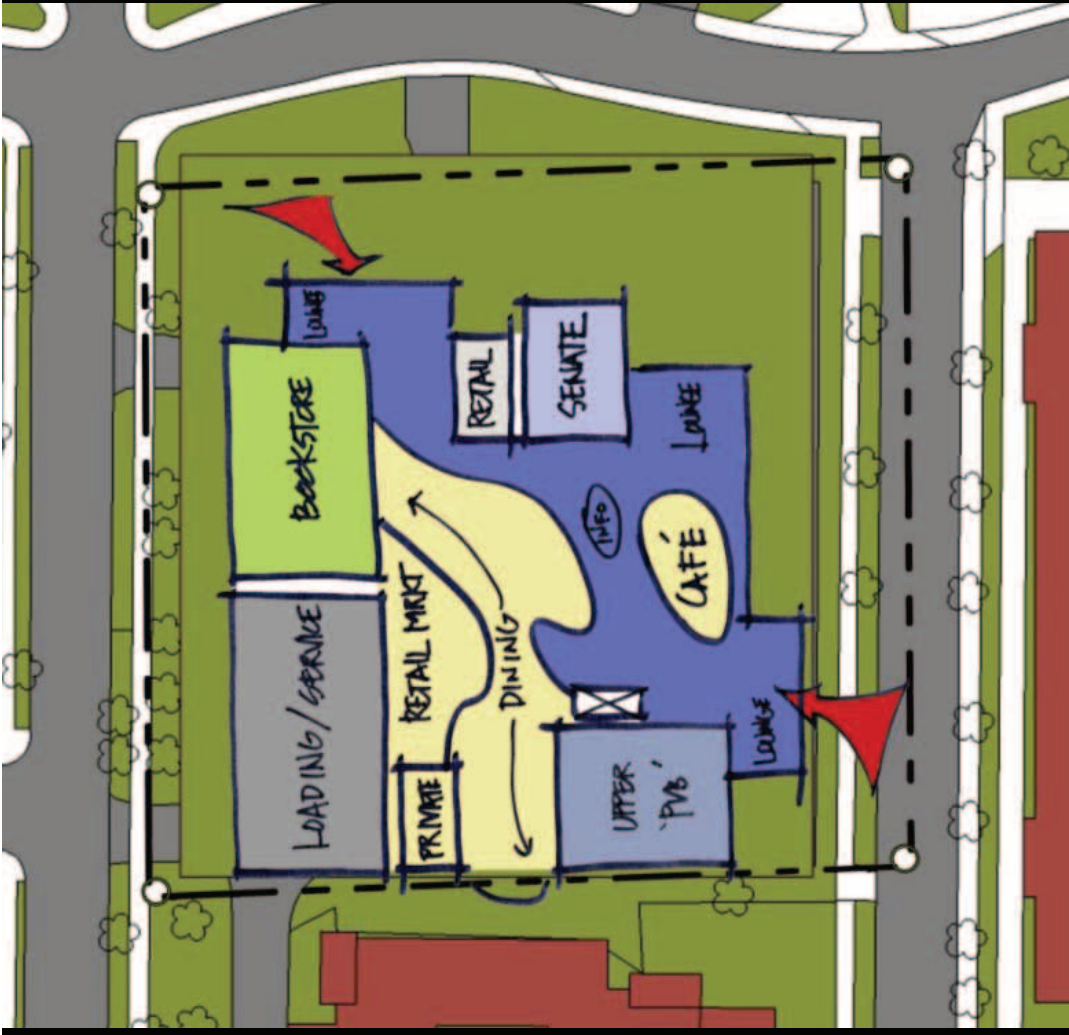
A



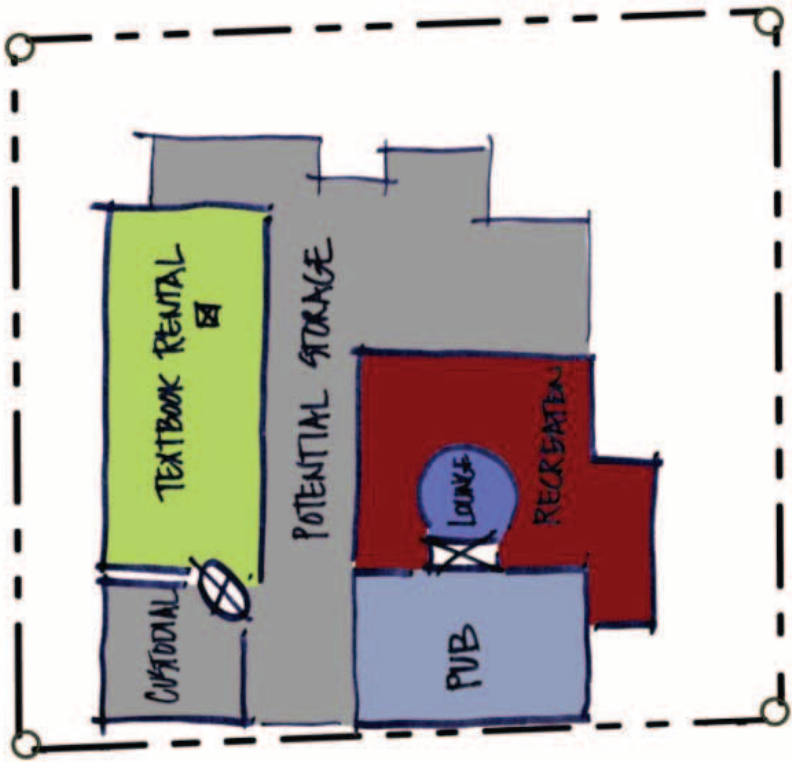
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A

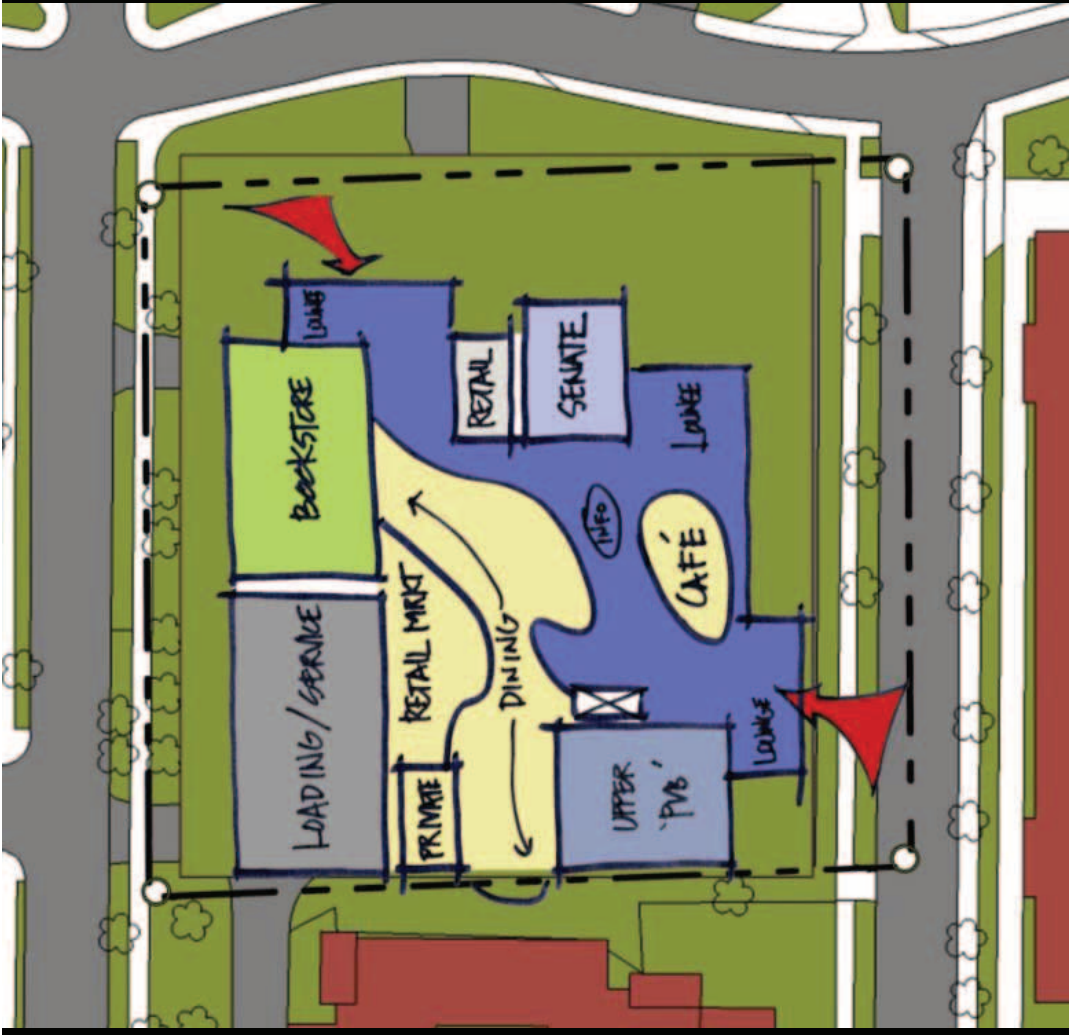


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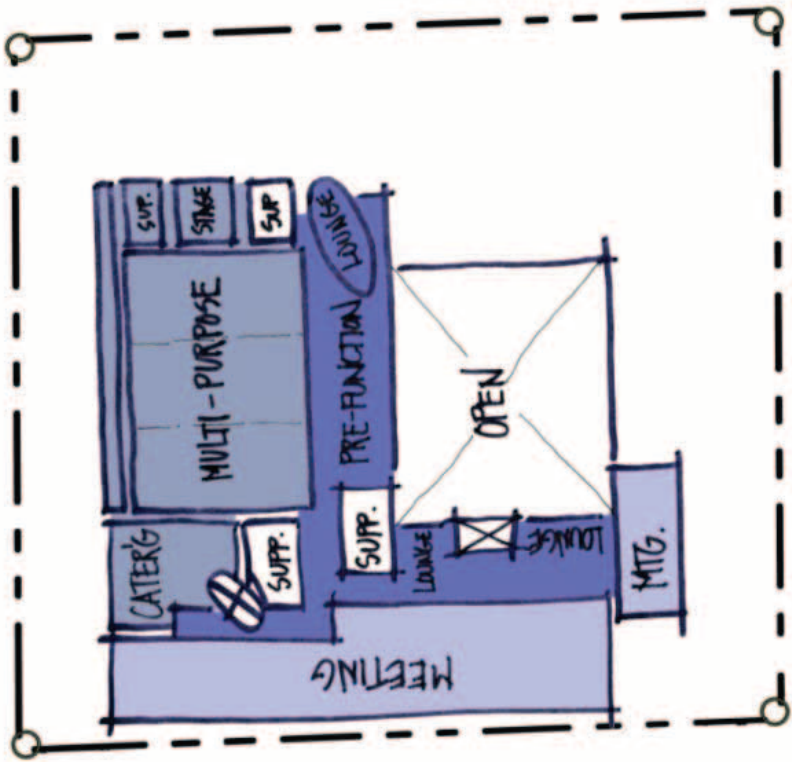
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A





A



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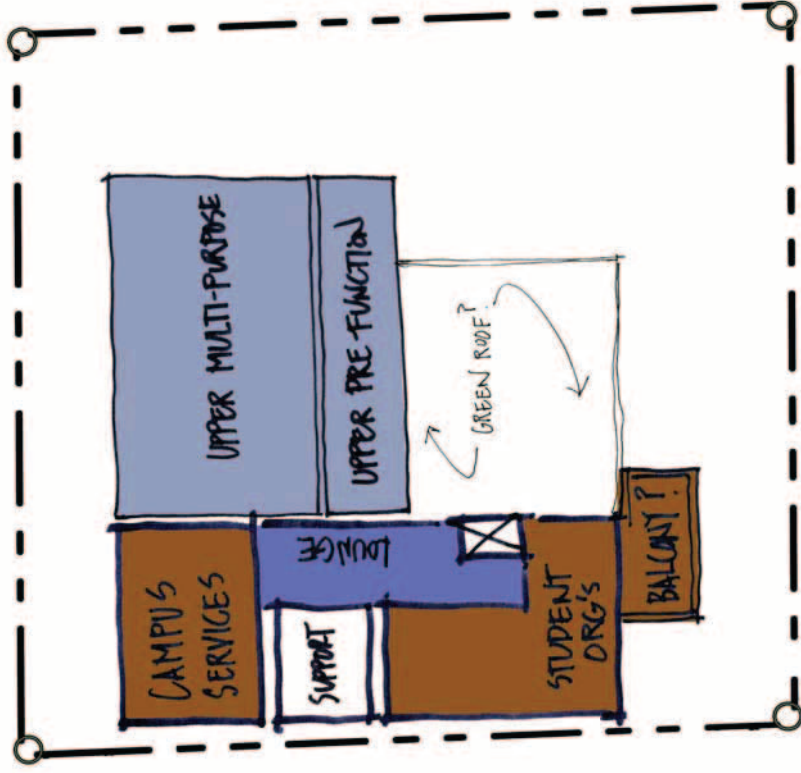


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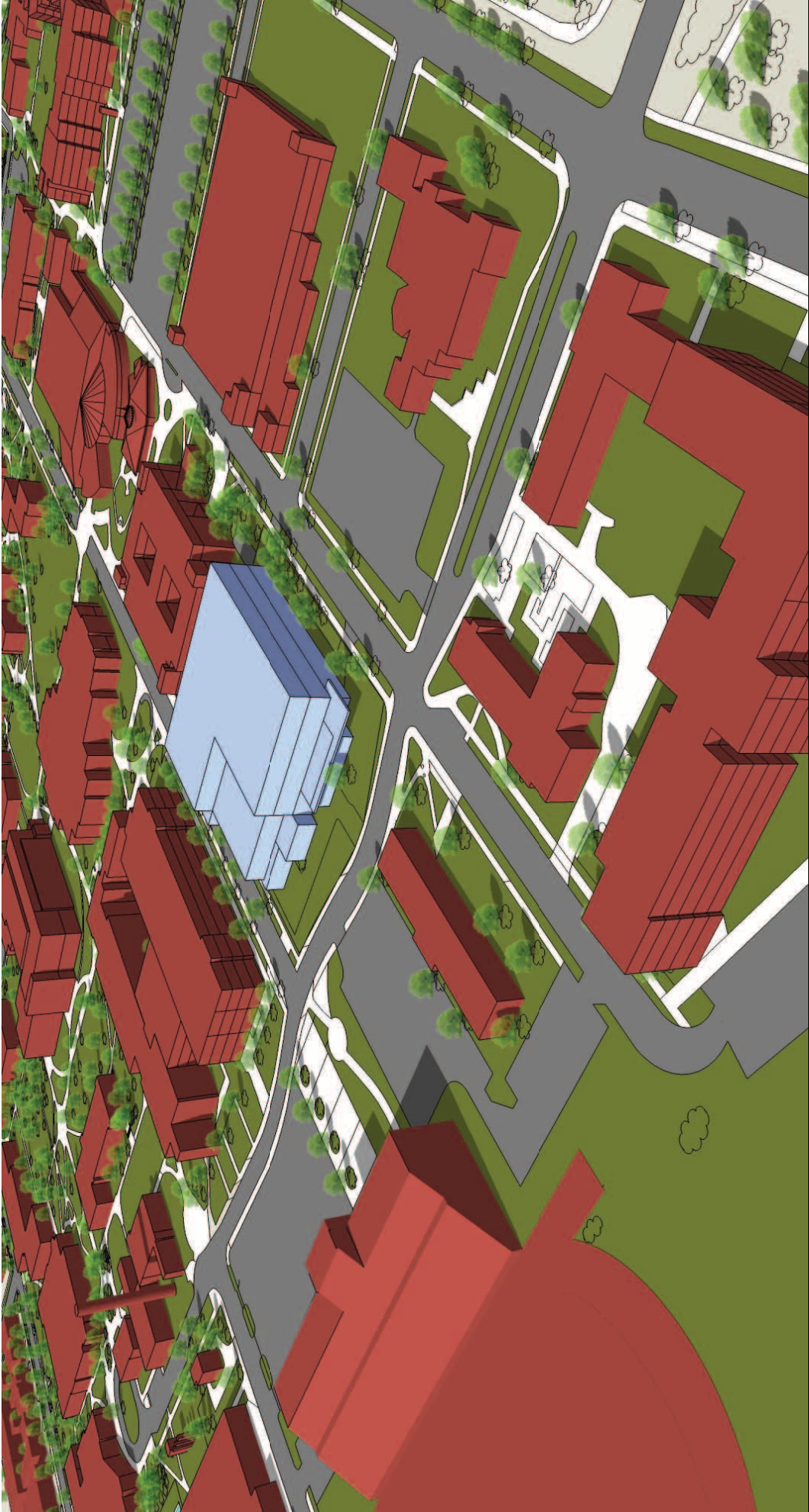
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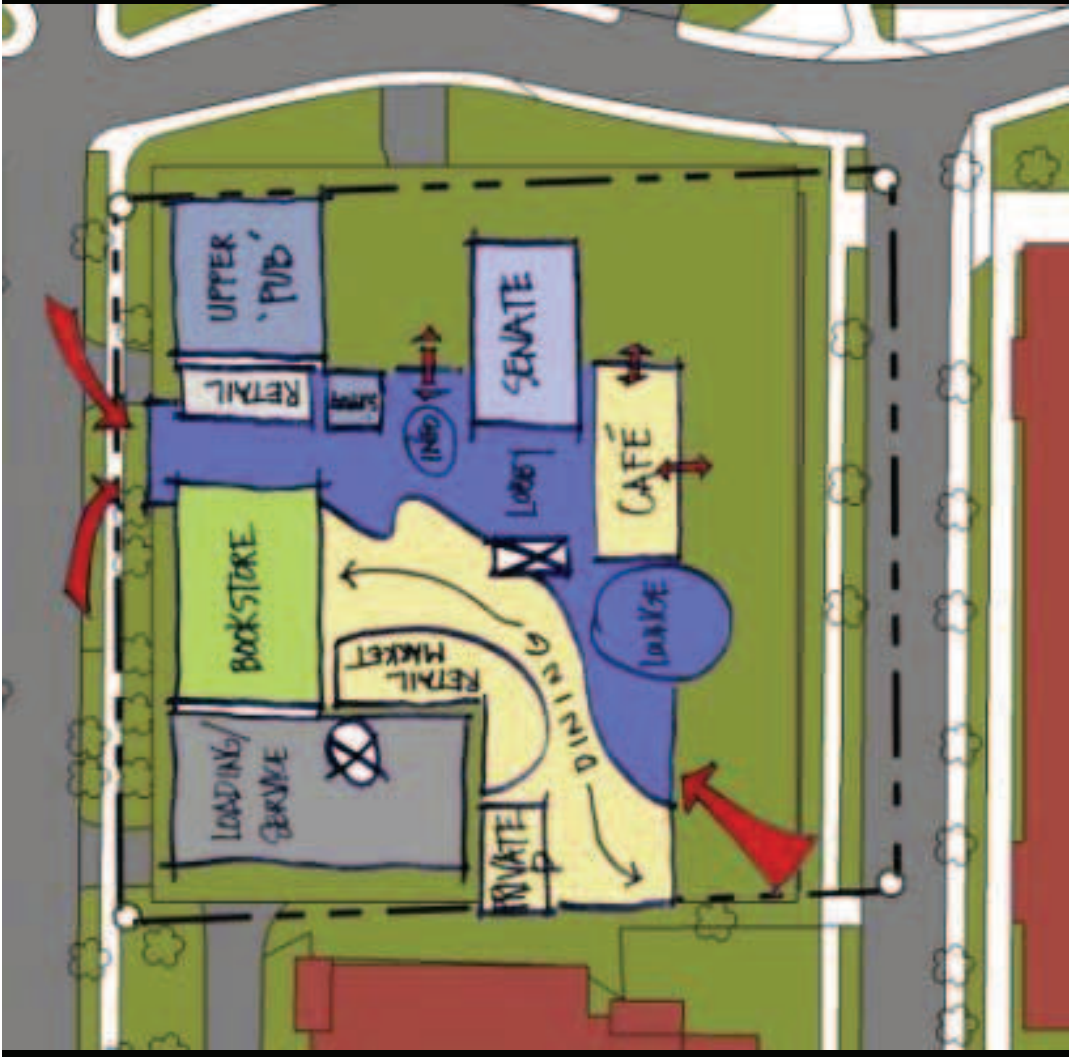
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B

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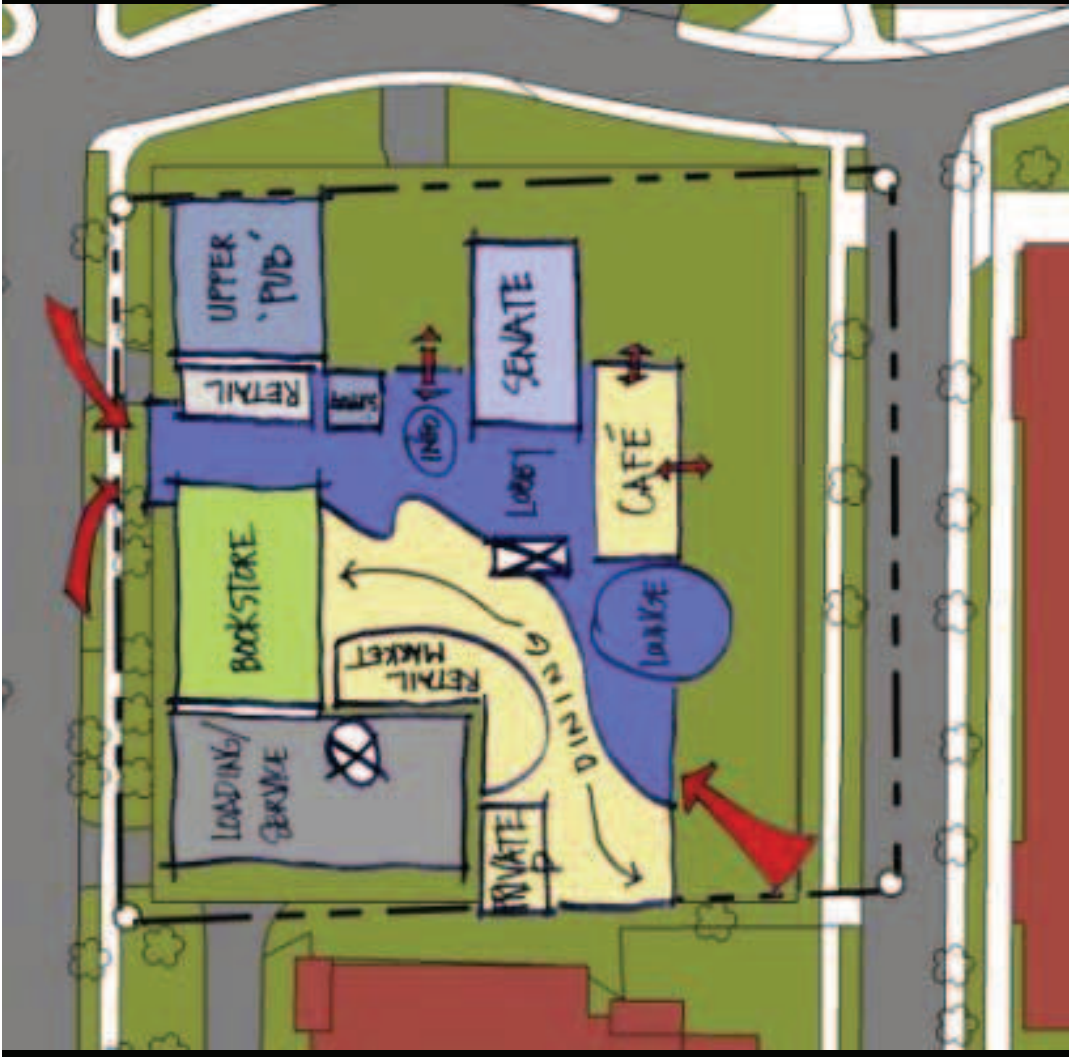


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B

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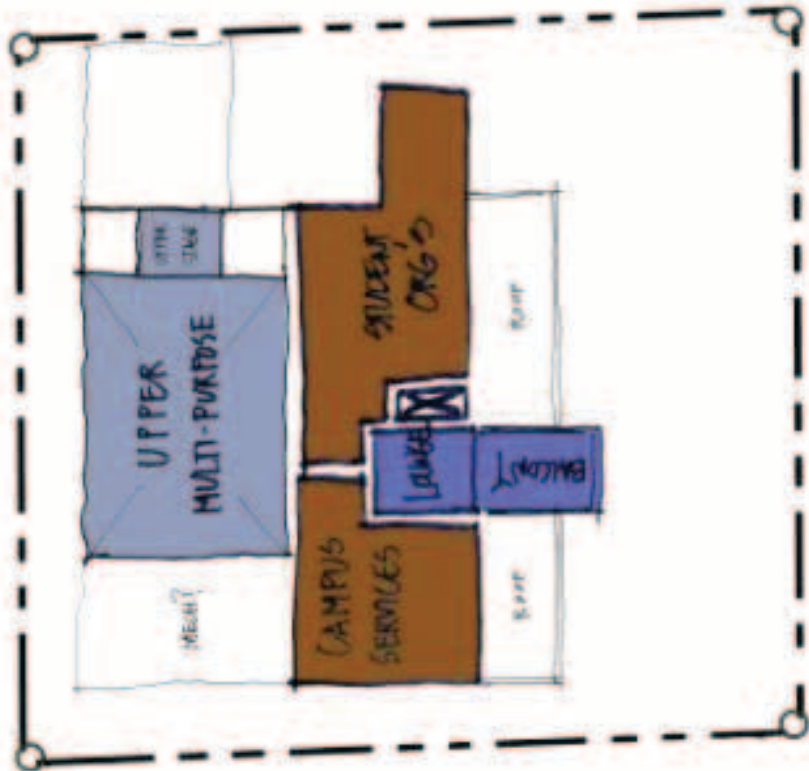


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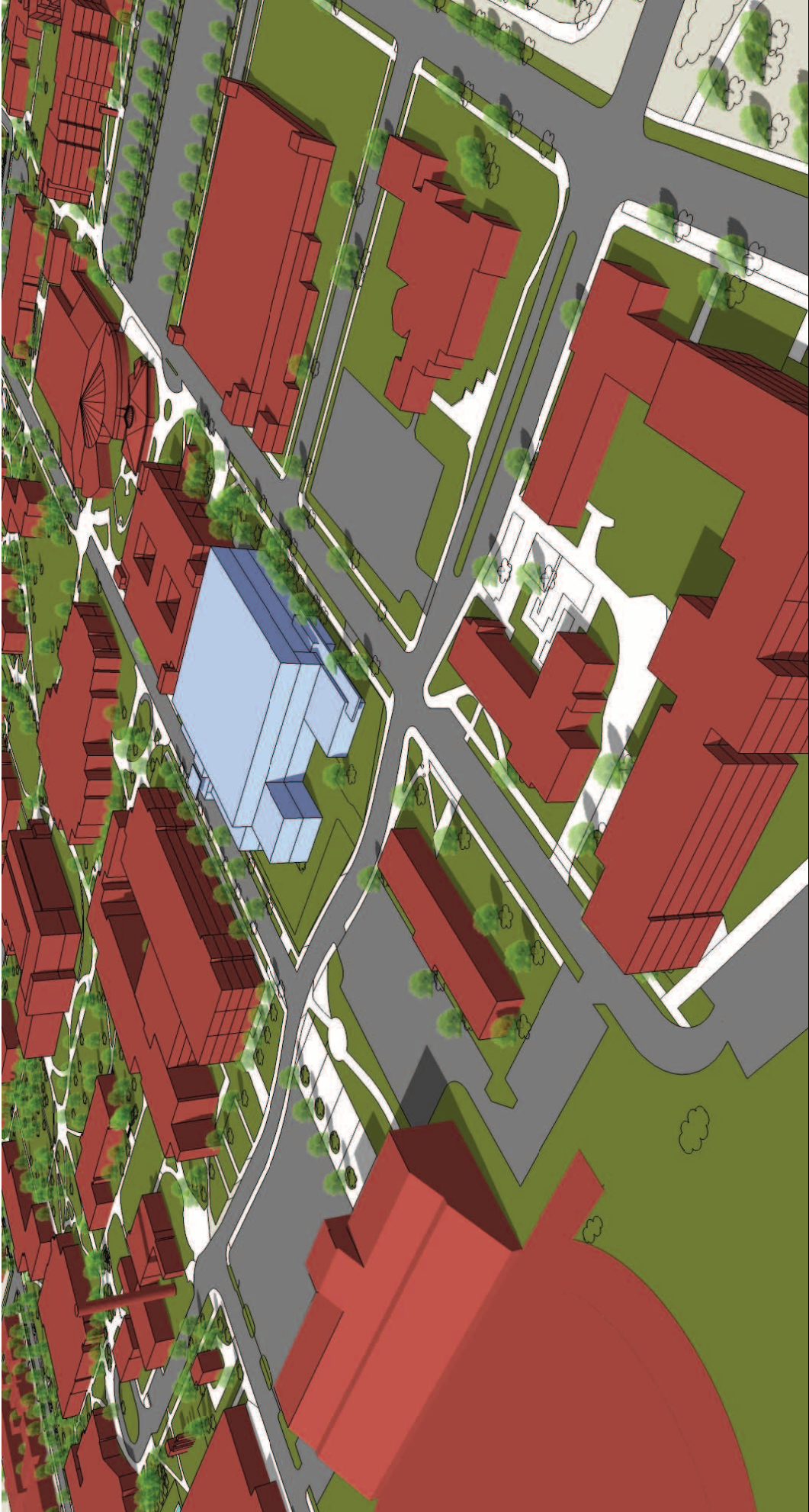
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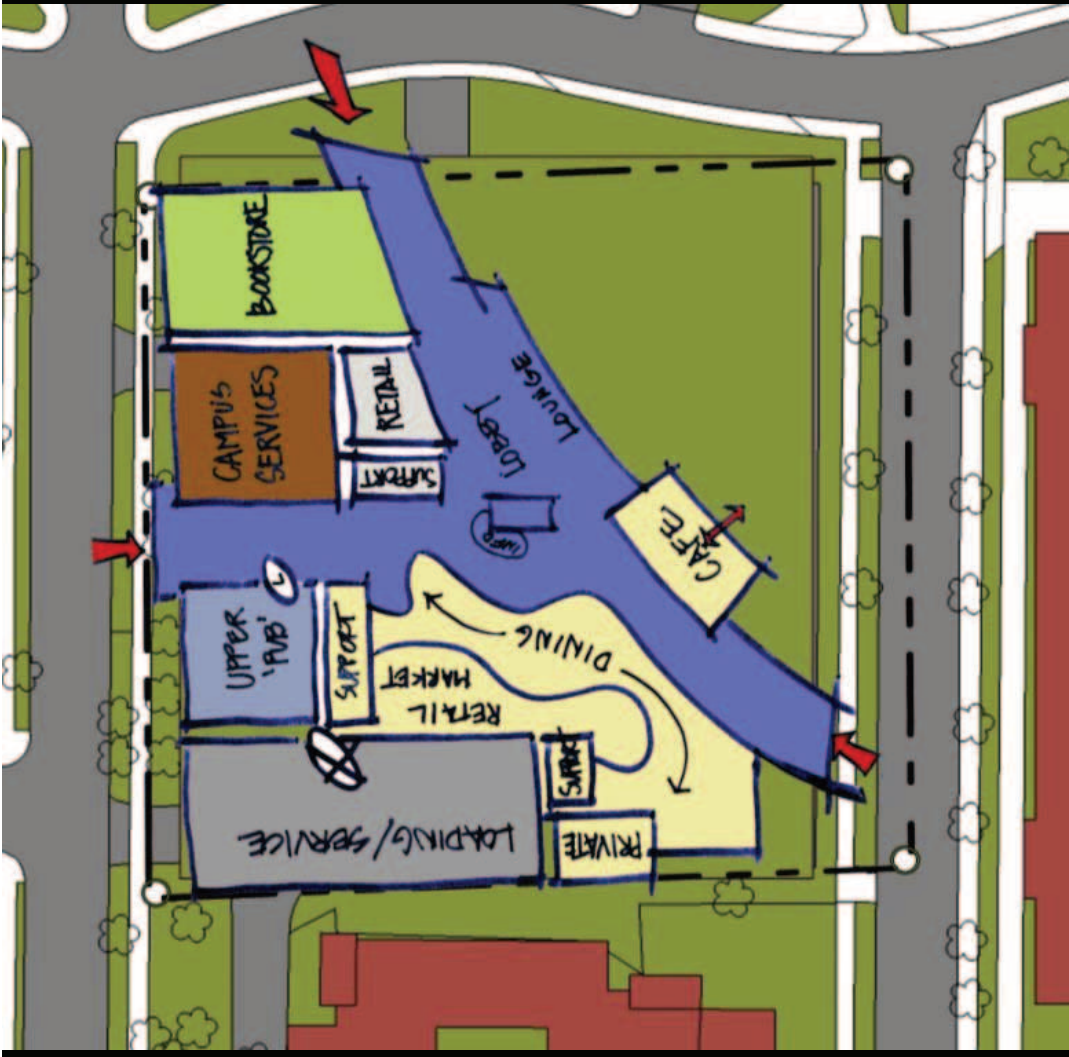


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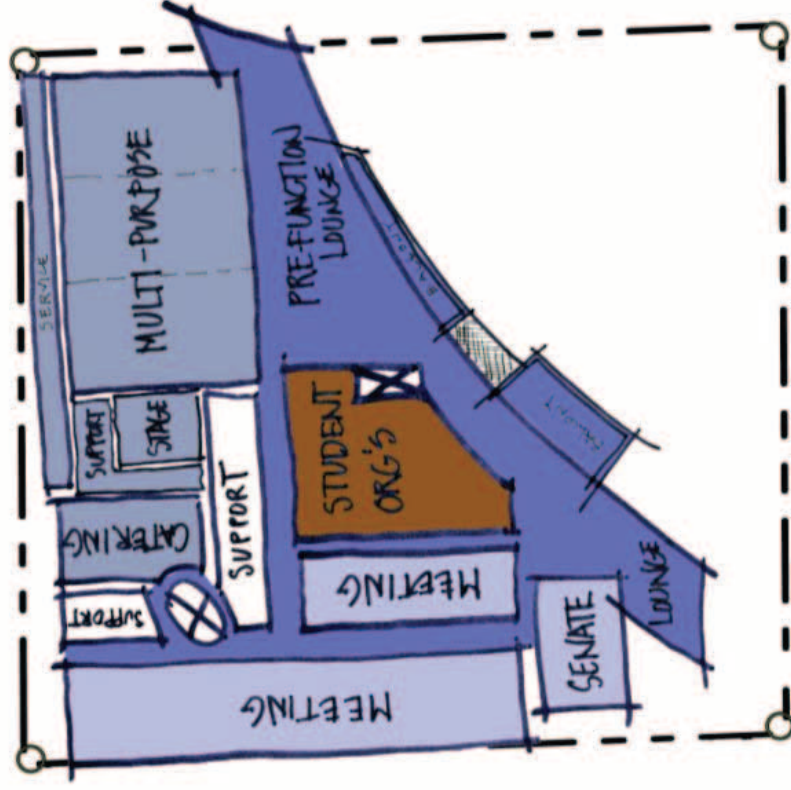


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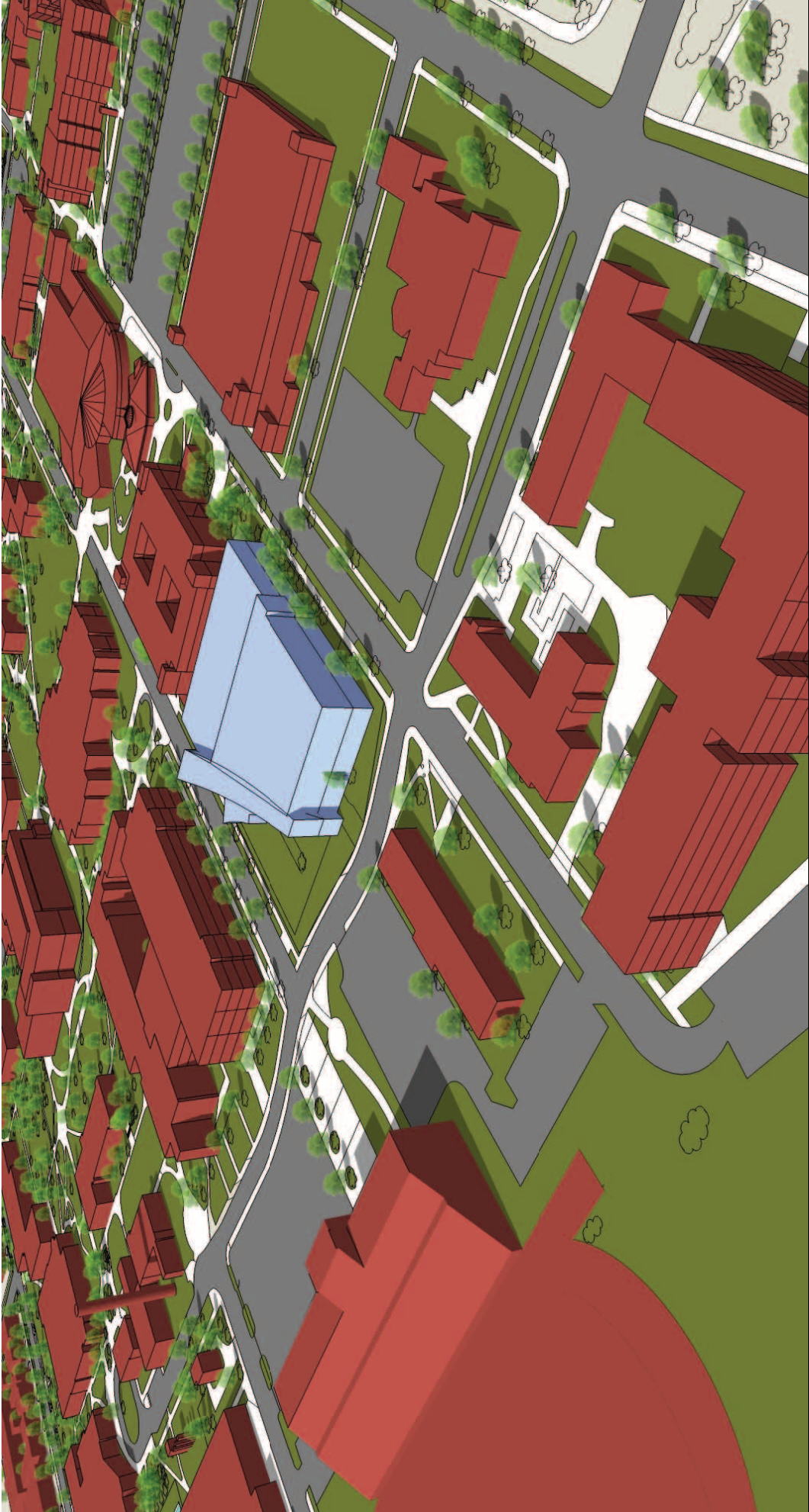
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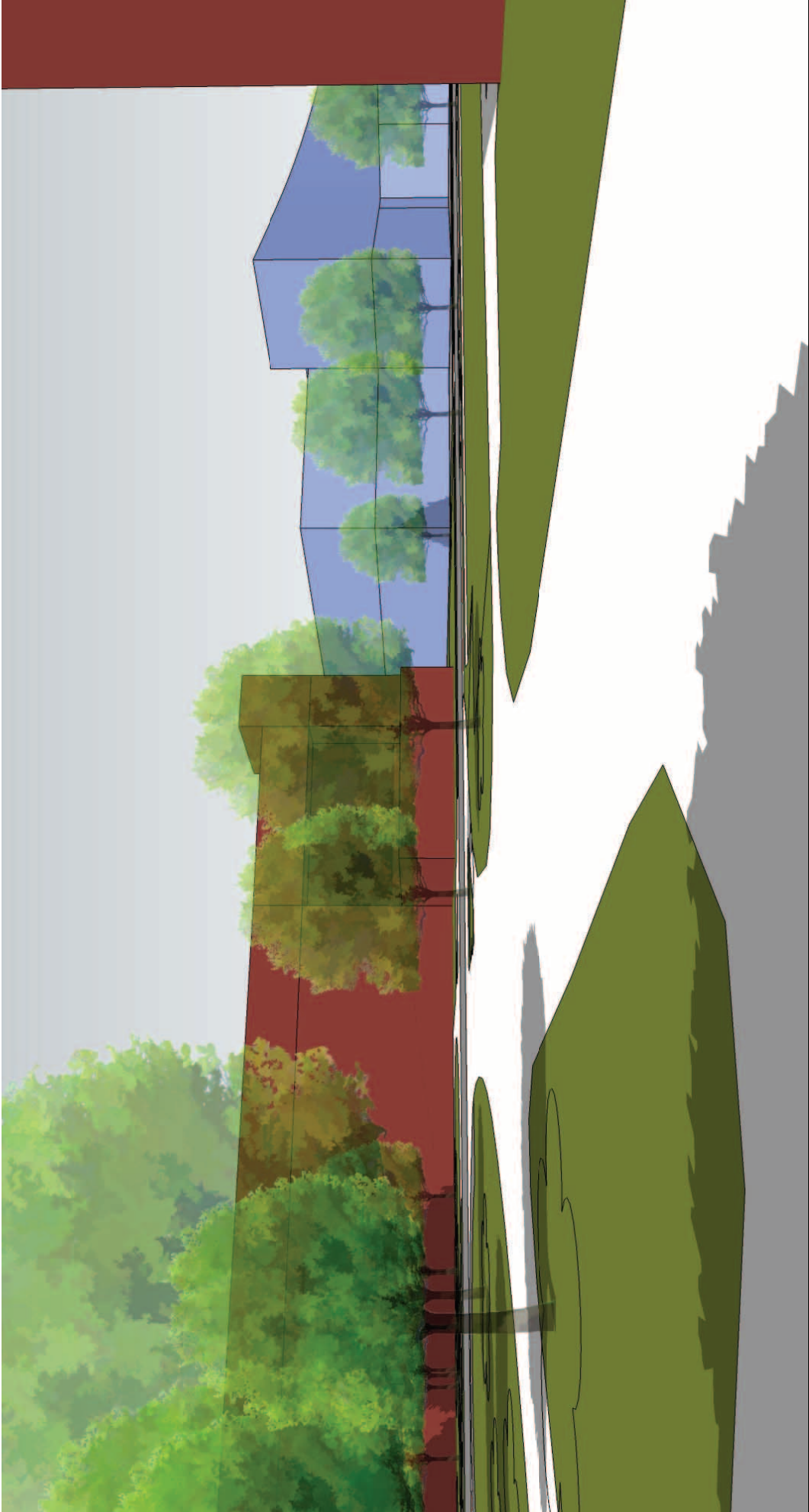




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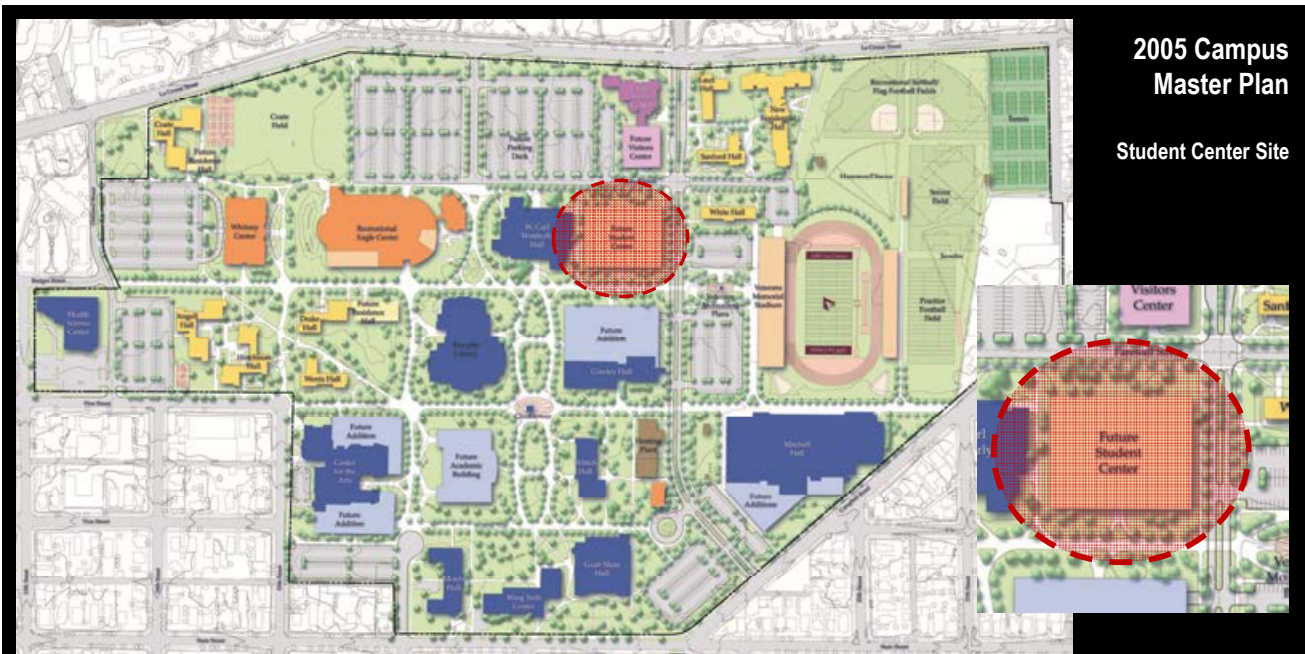


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### Site Issues and Program: Desired Input

- Confirmation/validation of exterior program elements
  - general size
  - location
  - interrelationships
- Bike parking quantity
- Fire Pit: intended use & location
- Stage
- Event Seating/Standing room
- Exterior Dining Space
- Stormwater Management
- Patron Drop-off

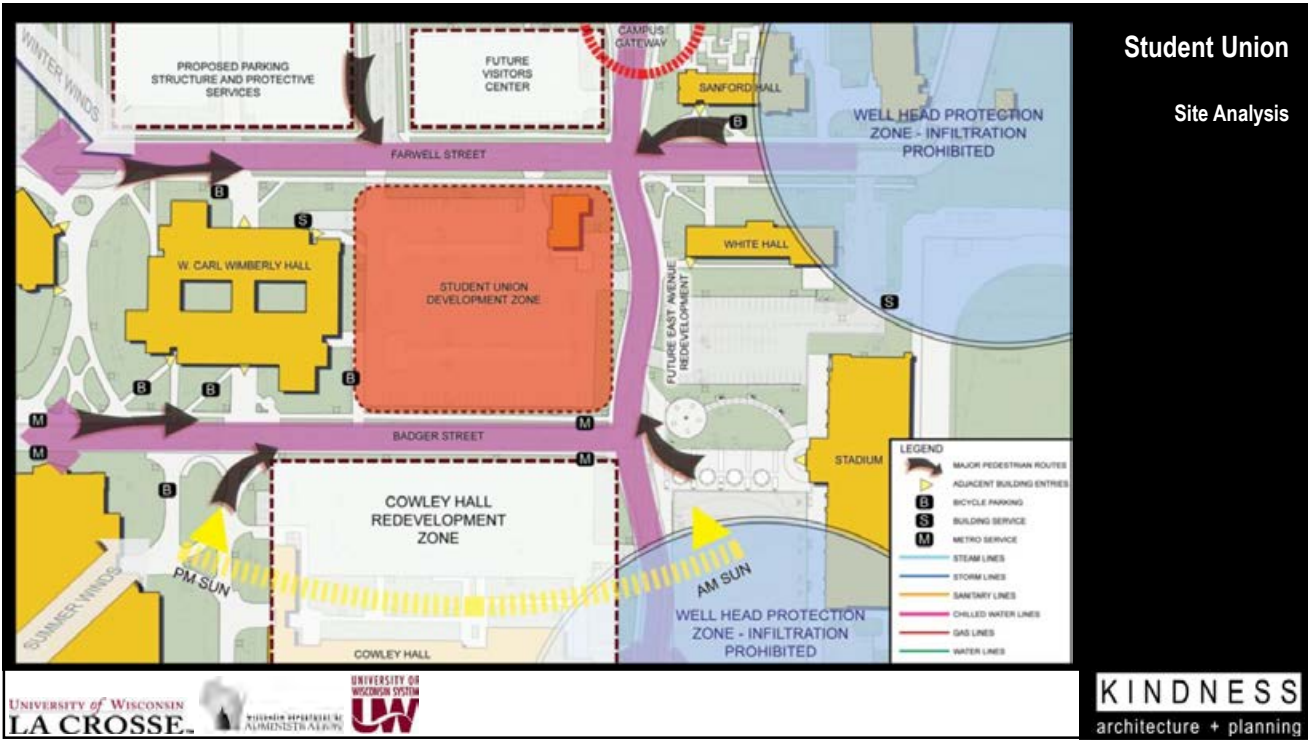


### 2005 Campus Master Plan

#### Student Center Site

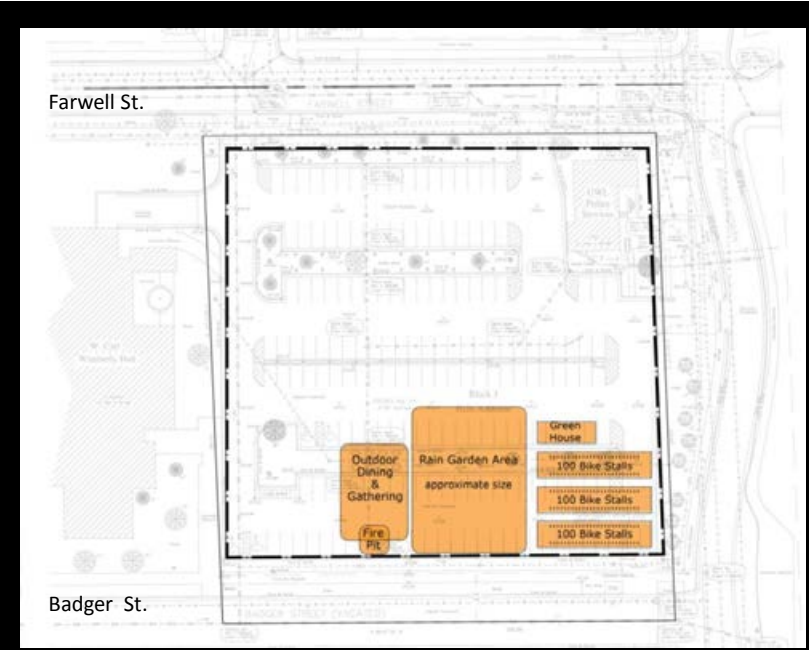






### Student Union

### Site Programming

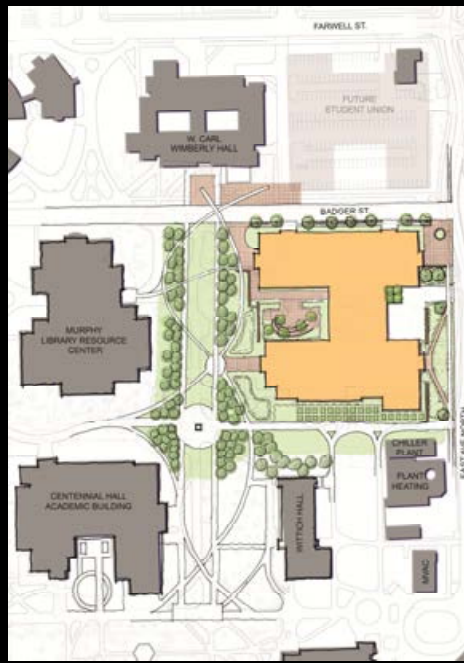


### Student Union

### Responses to Site Conditions







### Cowley Hall Pre-Design

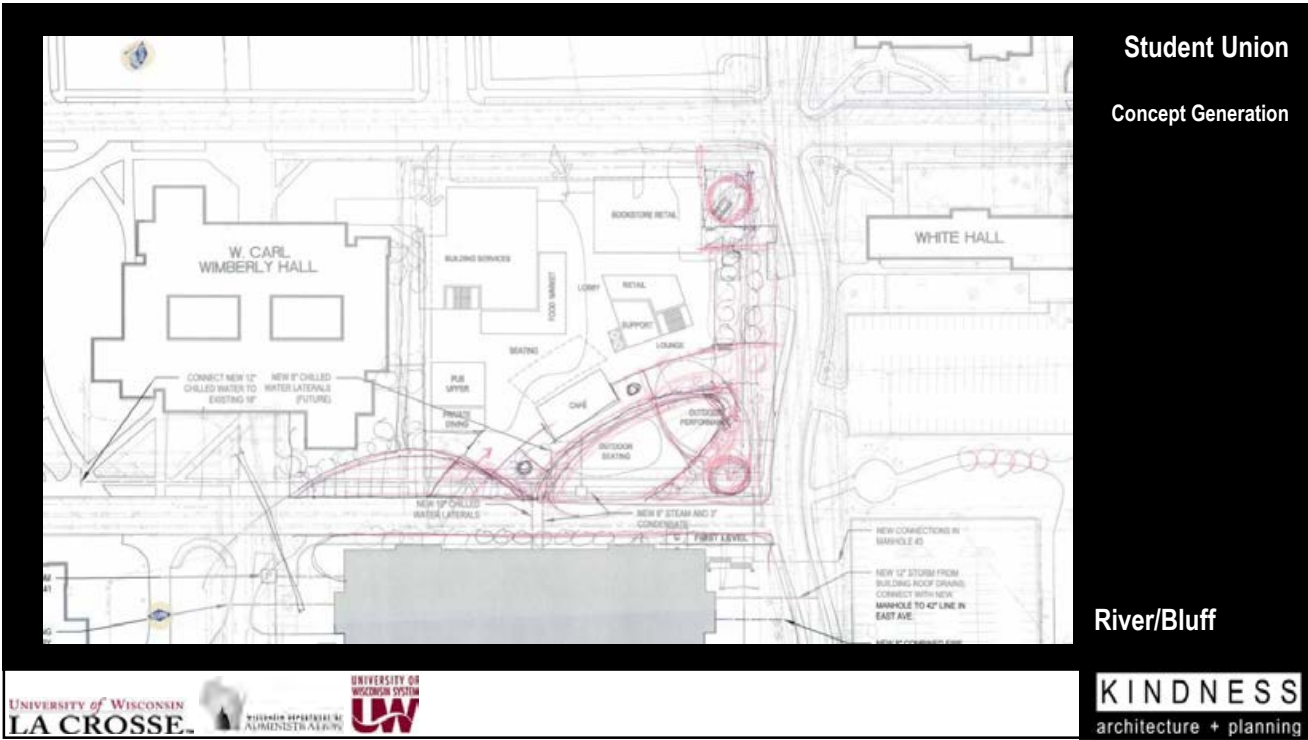
Site and Mall Design Concept



### Student Union

Concept Generation

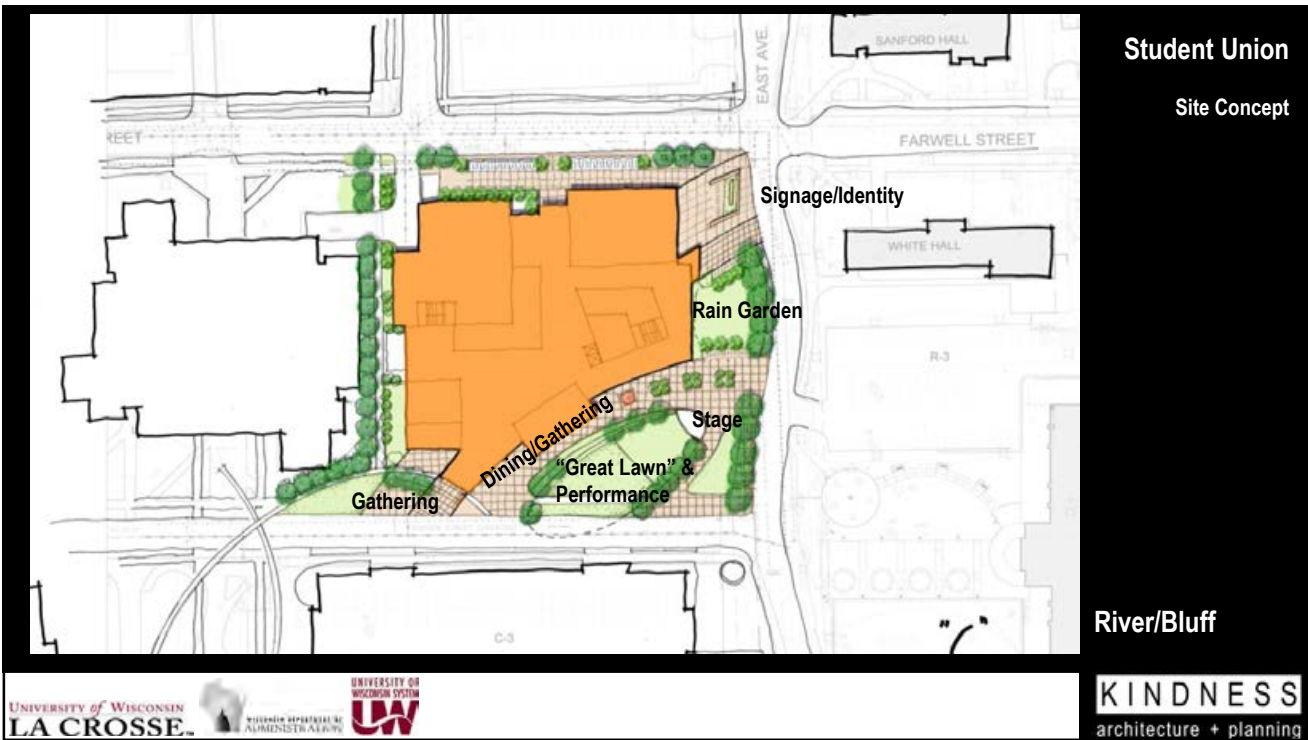




**Student Union**

Concept Generation

River/Bluff



**Student Union**

Site Concept

River/Bluff



**Student Union**  
Site Concept

Signage/Identity  
Rain Garden  
Stage  
Plaza/Performance  
Dining/Gathering  
Gathering

**Three Rivers**

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UNIVERSITY OF WISCONSIN SYSTEM  
KINDNESS architecture + planning

**Site Issues and Program: Desired Input**

- Confirmation/validation of program
  - general size
  - location
  - interrelationships
- Bike parking quantity
- Fire Pit: intended use & location
- Stage (size, events, infrastructure)
- Event Seating/Standing room
- Exterior Dining Space (# tables)
- Stormwater Management
- Patron Drop-off

Signage/Identity  
Rain Garden  
Stage  
"Great Lawn" & Performance  
Dining/Gathering  
Gathering

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UNIVERSITY OF WISCONSIN SYSTEM  
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# UW La Crosse Student Center Pre-Design

DSF #: 11A2A

Thursday, January 26, 2012



## AGENDA

9:00 AM to NOON:

1. Items that are outside of the base program statement
    - a. Overview of items to be discussed
    - b. Prioritization of items
    - c. How to include in the program statement
  2. Sustainability:
    - a. Goals: Certification of Silver/Gold
    - b. Understanding goals and what the ramifications are
    - c. Green Roof – Types, maintenance costs/issues, cost of installation, SWM benefits, mitigation of water (leaks in roof), UWL's decision to not include in recent projects
    - d. Geothermal – Where will it be located? Benefits, costs (currently not included in the budget)
    - e. Roofing – white, gray, black membranes; DSF standards (white roofs are installed on Centennial and Eagle Hall)
    - f. Items to reclaim from Cartwright if at all
  3. Program/Budget:
    - a. Review of Program Summary
      - i. Building Services in Circulation Factor
      - ii. Building Services in Building Program
- 1:00 – 3:30 PM
1. Overview of 3 concepts: Bluff, 3-Rivers, River/Bluff
  2. Site Analysis and Programming
  3. Building Design
- 3:30 – 4:00 PM Steering Committee
1. Steering Committee Wrap up
  2. Next Steps
  3. Next Meeting



## OVERVIEW

- Priorities
  - Multicultural Student Services and Campus Climate (replaced Admissions)
  - Student Life
  - Theater
  - Basement Storage
  - Priority 2 Items
  - Priority 3 Items
- Lack of storage for Student Org (offsite costs)
- Storage for Building
- Sustainability Goals
- Geothermal
- Green Roof
- SWM/Rain Gardens

## SUMMARIZED SPACE TABULATION



AGENDA

1:00 – 3:30 PM

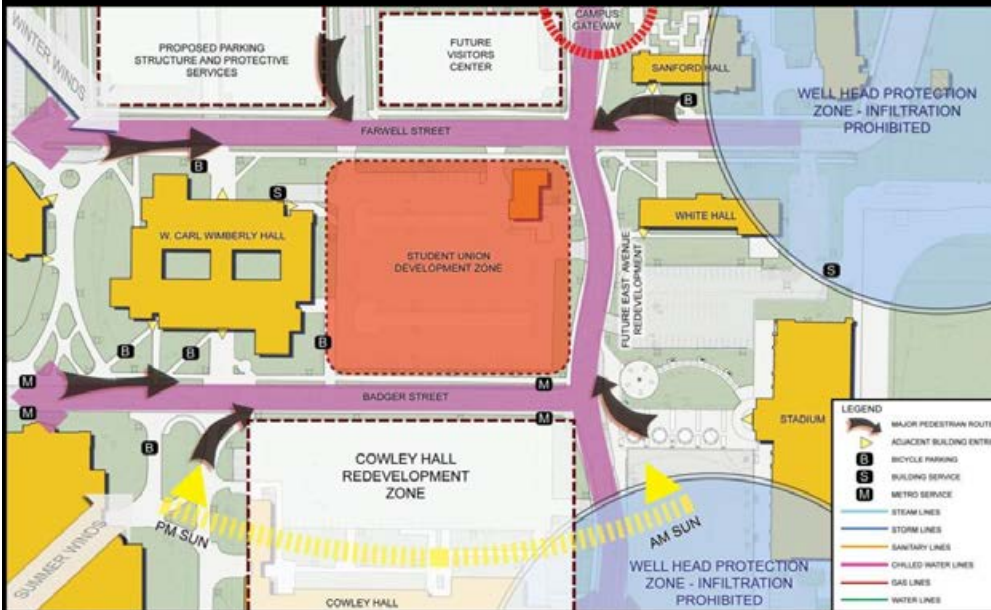
1. Overview of 3 concepts: Bluff, 3-Rivers, River/Bluff
2. Site Analysis and Programming
3. Building Design

3:30 – 4:00 PM Steering Committee

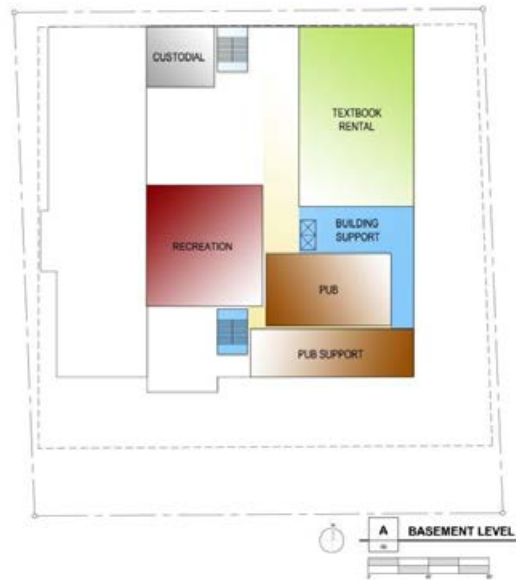
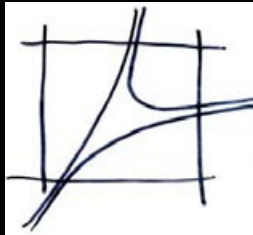
1. Steering Committee Wrap up
2. Next Steps
3. Next Meeting

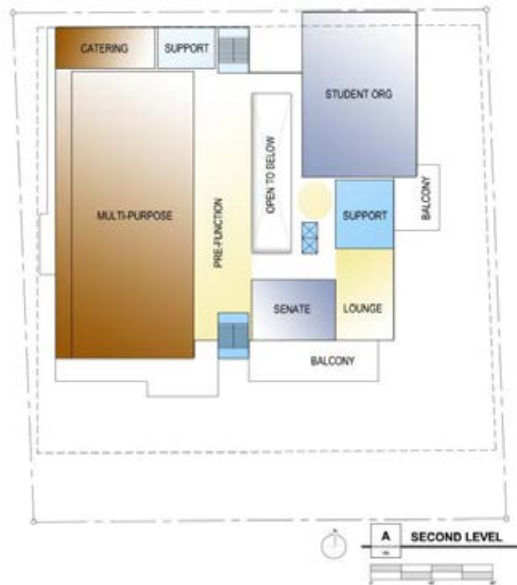


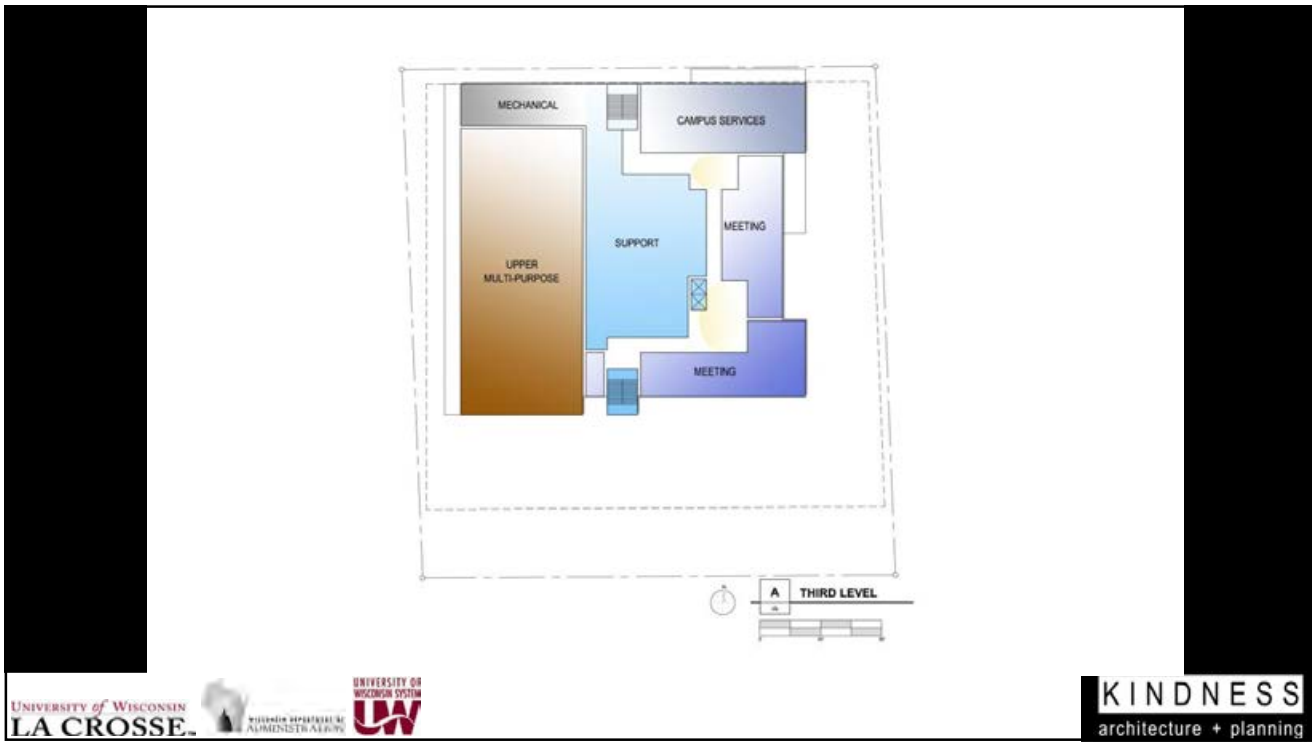
SITE INFLUENCES

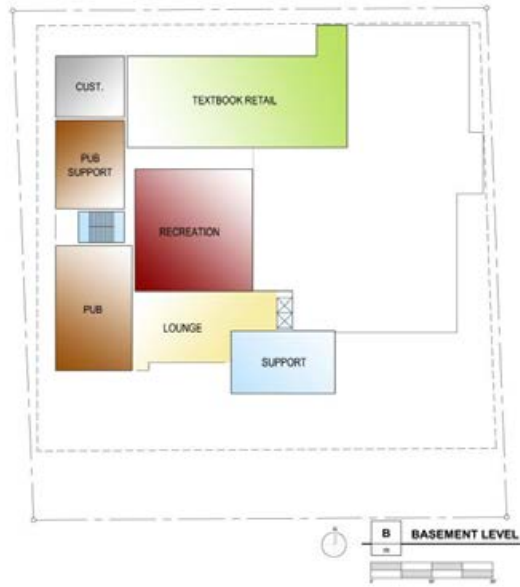


# CONCEPT A

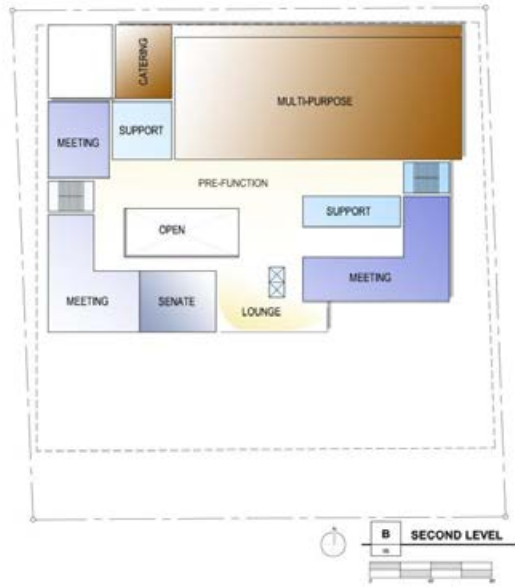




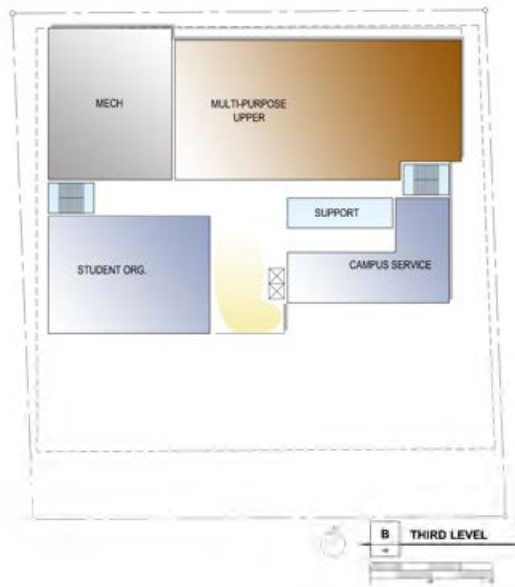








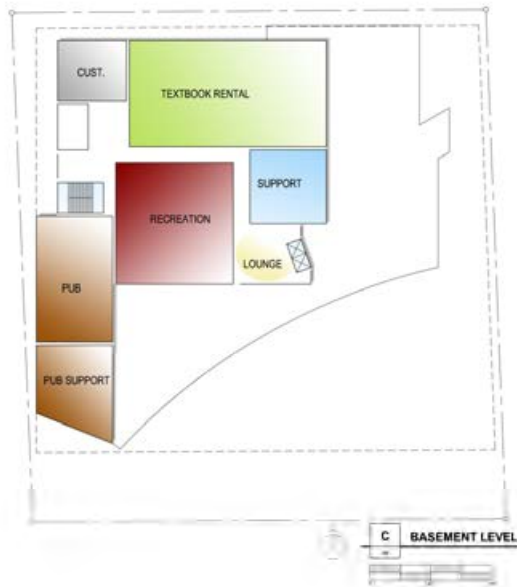
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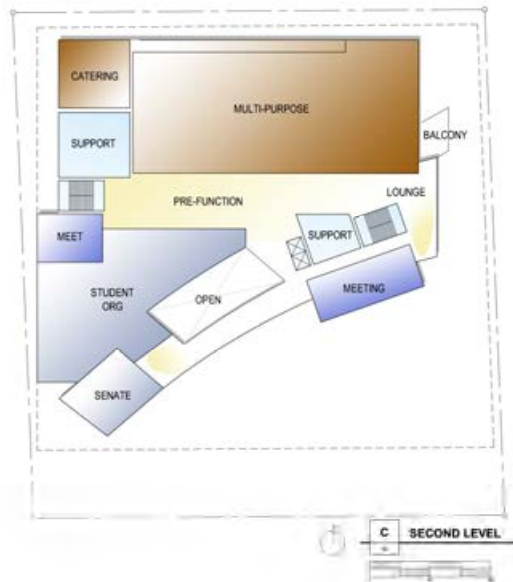


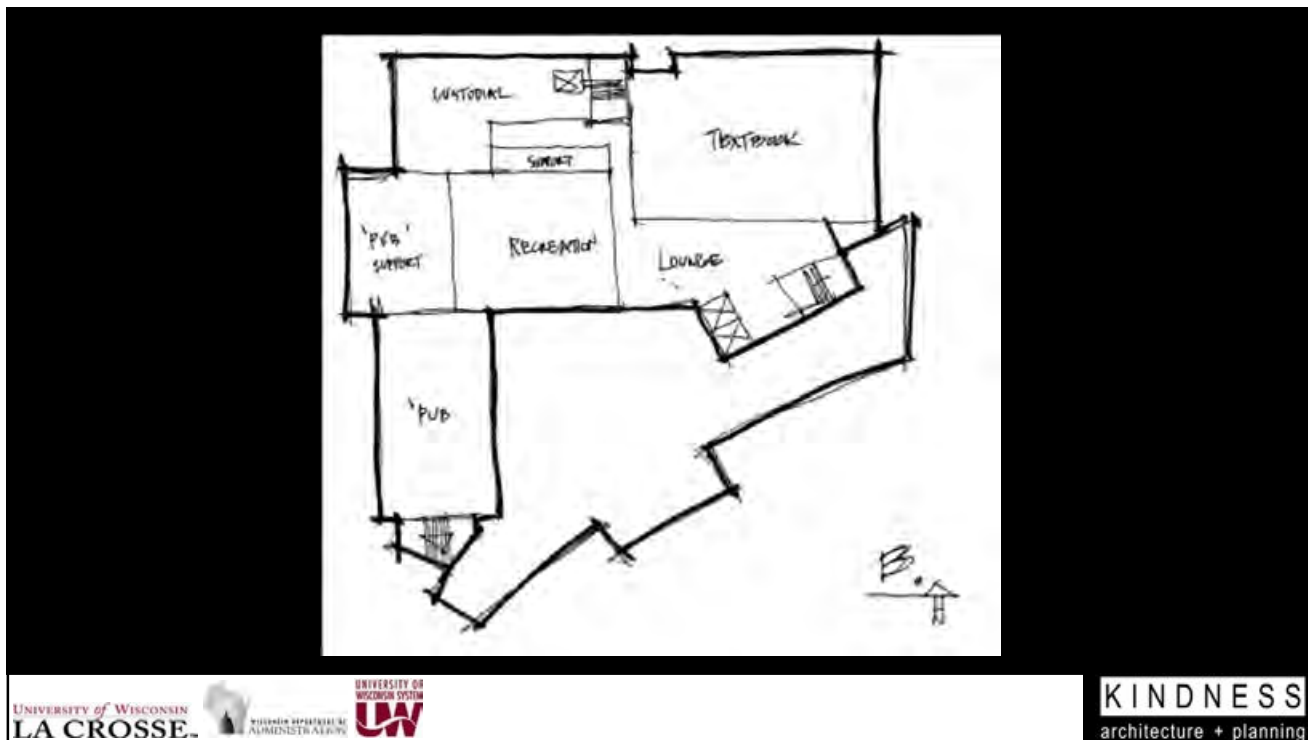
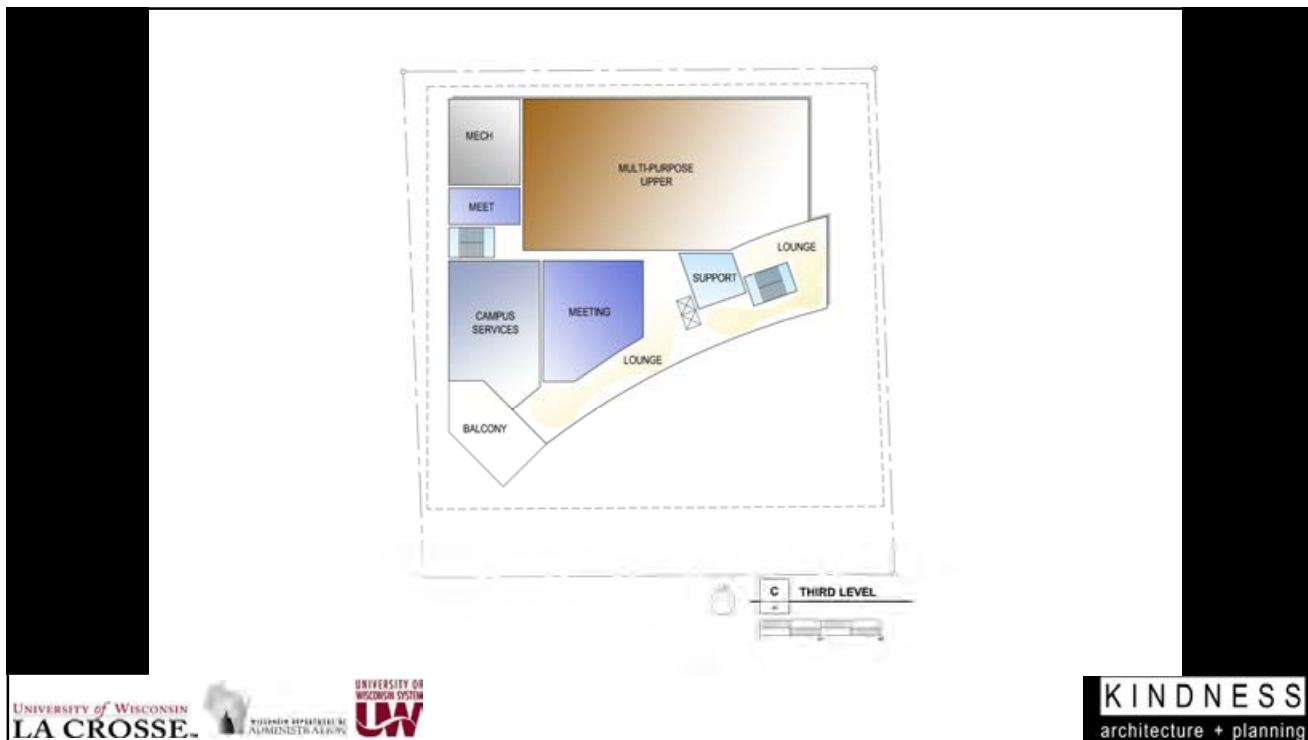
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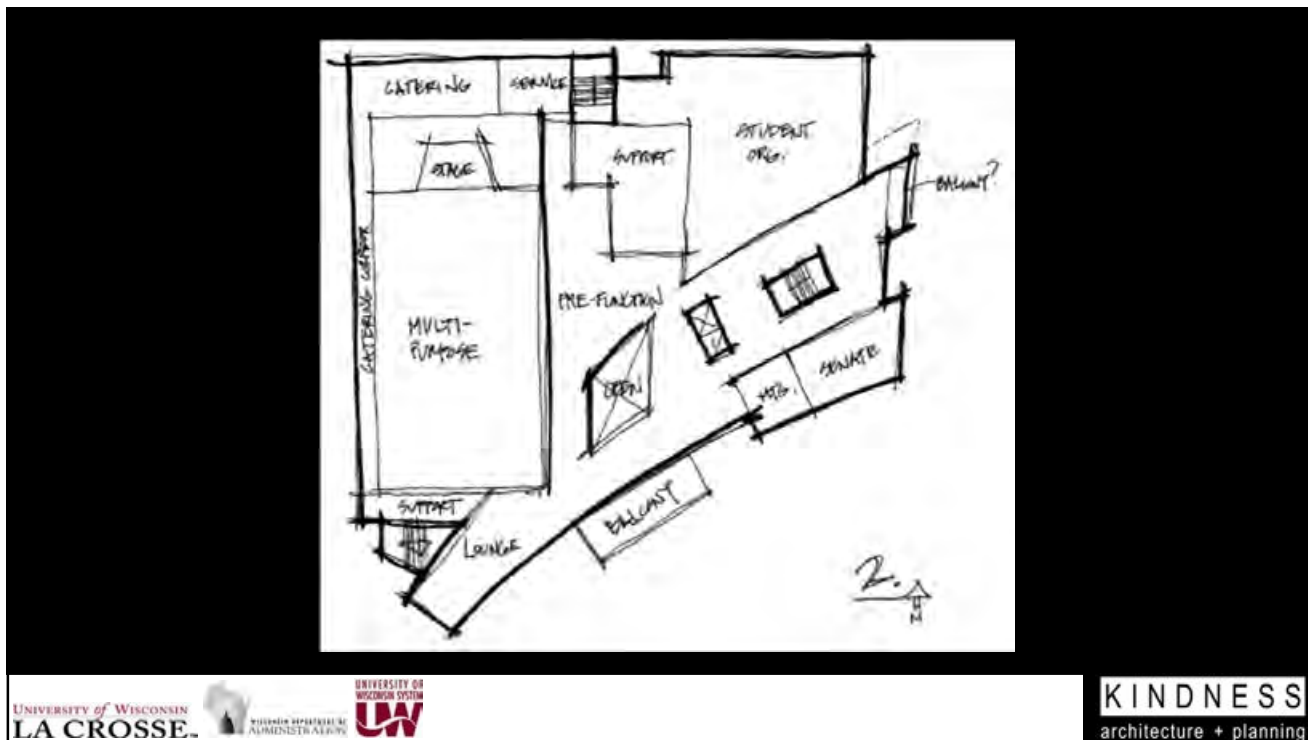
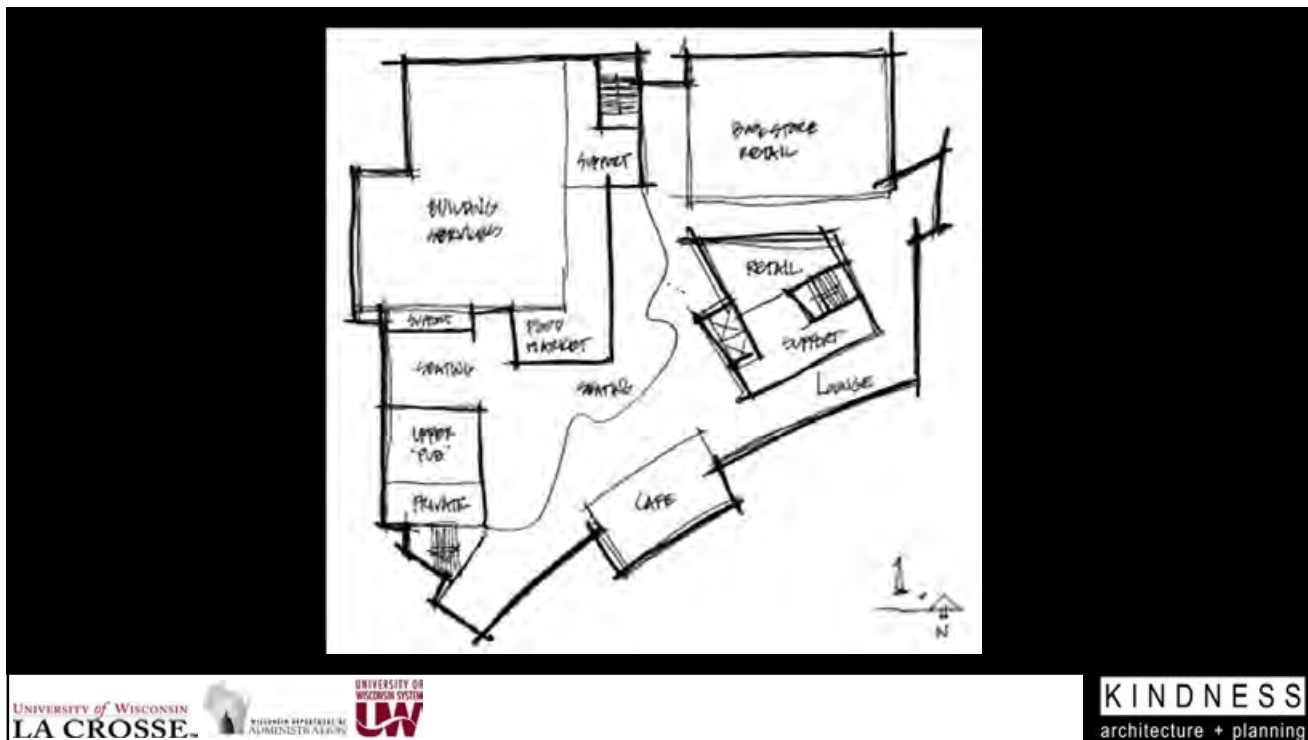


# CONCEPT C

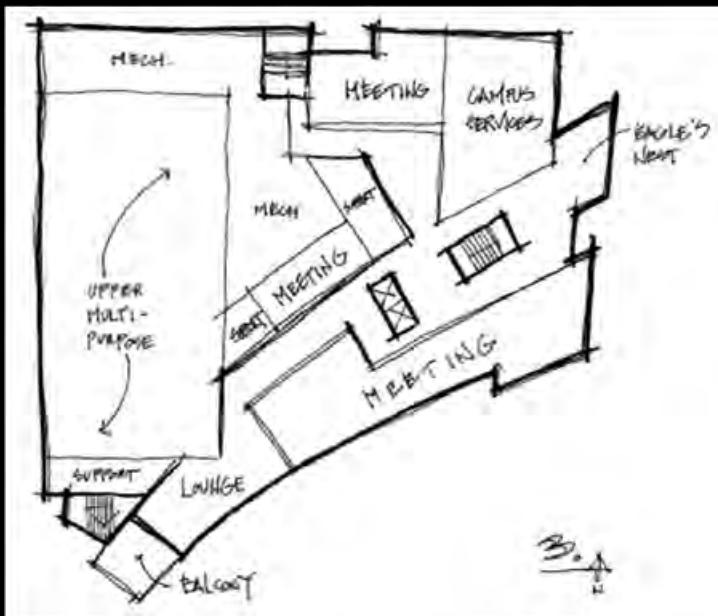
















UNIVERSITY of WISCONSIN  
**LA CROSSE.**

UNIVERSITY OF WISCONSIN SYSTEM  
**UW**

**KINDNESS**  
architecture + planning

# Appendix

## Exhibit L – Meeting Participants

# KINDNESS

architecture + planning

Project Name: UWLaX Student Center Pre-Design  
 Project Location/Agency: University of Wisconsin - LaCrosse  
 DSF Project Number: 11A2A  
 A/E Project Number: 11-115  
 Meeting Date/Time/Room #: 12.8.11 10:00 AM RM 257

## SIGN IN SHEET

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	SCOT WHITNEY	<a href="mailto:SWHITNEY@HENNEMAN.COM">SWHITNEY@HENNEMAN.COM</a>	608-833-7000
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	BRIAN PETERSEN		
	NATE NOVAK		



# KINDNESS

architecture + planning

Project Name: UWLaX Student Center Pre-Design  
 Project Location/Agency: University of Wisconsin - LaCrosse  
 DSF Project Number: 11A2A  
 A/E Project Number: 11-115  
 Meeting Date/Time/Room #: 12.1.11 11:00 AM RM 326

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# KINDNESS

architecture + planning

Project Name: UWLaX Student Center Pre-Design  
 Project Location/Agency: University of Wisconsin - LaCrosse  
 DSF Project Number: 11A2A  
 A/E Project Number: 11-115  
 Meeting Date/Time/Room #: 11.17.11 11:00 AM RM 126, Wing

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X	DAVID WERMEDAL	<a href="mailto:WERMEDAL@UWLAX.EDU">WERMEDAL@UWLAX.EDU</a>	

# New Student Center Discussions - Thursday, November 17 – Cartwright Center

<p>8:30-10:00 a.m. Room 257 Cartwright</p>	<p><u>Heating/Plumbing/Air Conditioning/Building Site/Civil Issues:</u></p> <ul style="list-style-type: none"> <li>• Rob Hamann, Custodial Services</li> <li>• Jon Borgen, Student Centers Mechanic</li> <li>• Dave Langteau, Student Centers Electrician</li> <li>• Ken Weigel, Physical Plant</li> <li>• Dan Kruger, Physical Plant</li> <li>• Tim Kiesling, Physical Plant</li> <li>• Michael Stevin, University Reservations</li> <li>• Heather Holm, Event Support Services</li> <li>• Mary Beth Vahala, University Centers</li> <li>• Larry Ringgenberg, University Centers</li> <li>• Bob Hetzel, Administration &amp; Finance</li> <li>• Scott Schumacher, Planning &amp; Const.</li> <li>• Matt Lewis, Planning &amp; Construction</li> </ul>	<p>8:30-10:00 a.m. – Room 263 Cartwright <u>Technology:</u></p> <ul style="list-style-type: none"> <li>• Dave Faulkner ✓</li> <li>• Brent Mayer ✓</li> <li>• Mohamed Elhindi ✓</li> <li>• Jim Forstad ✓</li> <li>• Larry Slezniak ✓</li> <li>• Terry Wirkus ✓</li> <li>• Heather Holm ✓</li> <li>• Michael Stevin ✓</li> <li>• Will Van Roosenbeek ✓</li> <li>• Jaralce Richter ✓</li> <li>• <del>Kimmy</del> ✓</li> <li>• <del>Wito Velimirovic</del> ✓</li> </ul> <p><i>DOUG RAHASEY</i></p>
<p>10:00-11:00 a.m. – Room 257 Cartwright</p>	<p><u>Electrical:</u></p> <ul style="list-style-type: none"> <li>• Scott Schumacher</li> <li>• Matt Lewis</li> <li>• Ken Weigel</li> <li>• Dave Langteau</li> </ul>	<ul style="list-style-type: none"> <li>• Jon Borgen</li> <li>• Mary Beth Vahala</li> <li>• Larry Ringgenberg</li> <li>• Bob Hetzel</li> </ul>
<p>11:00 a.m. 12:15 p.m. – Room 257 Cartwright</p>	<p><u>Sustainability:</u></p> <ul style="list-style-type: none"> <li>• Dan Sweetman</li> <li>• Wayne "Buzz" Bocher</li> <li>• Larry Slezniak</li> <li>• Guy Wolf</li> <li>• Heather Hulett</li> <li>• Rob Hamann</li> <li>• Scott Schumacher</li> <li>• Kim Tiber</li> </ul>	<ul style="list-style-type: none"> <li>• Andrea Wagner</li> <li>• Mary Beth Vahala</li> <li>• Larry Ringgenberg</li> <li>• Peggy Bauer</li> <li>• Craig Key</li> <li>• Kenny Weigel</li> <li>• Matt Lewis</li> <li>• Ellen Hildebrand</li> </ul>
<p>1:30-3:00 p.m. Room 263 Cartwright</p>	<p><u>Dining Service Review:</u></p> <ul style="list-style-type: none"> <li>• Tom Dockham</li> <li>• Peggy Bauer</li> <li>• Randy Hanson</li> <li>• Rob Hanson</li> <li>• Craig Key</li> <li>• Caitlyn Kamrath</li> <li>• Andrea Wagner</li> <li>• Mary Beth Vahala</li> <li>• Paula Knudson</li> <li>• Larry Ringgenberg</li> </ul>	<p>2:30-4:00 p.m. – Room 257 Cartwright <u>Furniture/Fixtures:</u></p> <ul style="list-style-type: none"> <li>• Jennifer Diefow</li> <li>• Bradley Sprangers</li> <li>• Michael Stevin</li> <li>• Mary Beth Vahala</li> <li>• Jason Krug</li> <li>• Madison Heinze</li> <li>• Rob Hamann</li> <li>• Karen Daniel</li> <li>• Tricia Aleckson</li> <li>• Cindy Curran</li> </ul> <ul style="list-style-type: none"> <li>• Cindi Swanson</li> <li>• Jaralce Richter</li> <li>• Heather Holm</li> <li>• Larry Ringgenberg</li> <li>• Kaye Schendel</li> <li>• Will Van Roosenbeek</li> <li>• Jon Borgen</li> <li>• Dave Langteau</li> <li>• Russ Steckel</li> <li>• Paula Knudson</li> </ul>
<p>3:00-4:00 p.m. Room 263 Cartwright</p>	<p><u>Racquet:</u></p> <ul style="list-style-type: none"> <li>• Mary Beth Vahala</li> <li>• Kelli Popco</li> <li>• Rusty Cunningham</li> <li>• Paula Knudson</li> </ul>	
<p>4:00-5:00 p.m. Room 267 Cartwright</p>	<p><u>Steering Committee</u></p>	



New Student Center Discussions - Thursday, November 17 - Cartwright Center

<p>8:30-10:00 a.m. Room 257 Cartwright</p>	<p><u>Heating/Plumbing/Air Conditioning/Building Site/Civil Issues:</u></p> <ul style="list-style-type: none"> <li>• Rob Hamann, Custodial Services ✓</li> <li>• Jon Borgen, Student Centers Mechanic ✓</li> <li>• Dave Langteau, Student Centers Electrician ✓</li> <li>• Ken Weigel, Physical Plant ✓</li> <li>• Dan Kruger, Physical Plant ✓</li> <li>• Tim Kiesling, Physical Plant ✓</li> <li>• Michael Slevin, University Reservations ✓</li> <li>• Heather Holm, Event Support Services ✓</li> <li>• Mary Beth Vahala, University Centers ✓</li> <li>• Larry Ringgenberg, University Centers ✓</li> <li>• Bob Hetzel, Administration &amp; Finance ✓</li> <li>• Scott Schumacher, Planning &amp; Const. ✓</li> <li>• Matt Lewis, Planning &amp; Construction ✓</li> </ul>	<p>8:30-10:00 a.m. - Room 263 Cartwright</p> <p><u>Technology:</u></p> <ul style="list-style-type: none"> <li>• Dave Faulkner</li> <li>• Brent Mayer</li> <li>• Mohamed Elhindi</li> <li>• Jim Jorstad</li> <li>• Larry Sleznikow</li> <li>• Terry Wirkas</li> <li>• Heather Holm</li> <li>• Michael Slevin</li> <li>• Will Van Roosenbeek</li> <li>• Jaralee Richter</li> </ul>
<p>10:00-11:00 a.m. - Room 257 Cartwright</p>	<p><u>Electrical:</u></p> <ul style="list-style-type: none"> <li>• Scott Schumacher</li> <li>• Matt Lewis ✓</li> <li>• Ken Weigel ✓</li> <li>• Dave Langteau ✓</li> </ul>	<p>Rob Hamann ✓ Jon Borgen ✓ Mary Beth Vahala ✓ Larry Ringgenberg ✓ Bob Hetzel ✓</p> <p><b>DOUG RAMSEY</b> <i>John Reid</i></p>
<p>11:00 a.m. - 12:15 p.m. - Room 257 Cartwright</p>	<p><u>Sustainability:</u></p> <ul style="list-style-type: none"> <li>• Dan Sweetman ✓</li> <li>• Wayne "Buzz" Bocher ✓</li> <li>• Larry Sleznikow ✓</li> <li>• Guy Wolf ✓</li> <li>• Heather Hulett ✓</li> <li>• Rob Hamann ✓</li> <li>• Scott Schumacher ✓</li> <li>• Kim Tiber ✓</li> </ul>	<ul style="list-style-type: none"> <li>• Andrea Wagner ✓</li> <li>• Mary Beth Vahala ✓</li> <li>• Larry Ringgenberg ✓</li> <li>• Peggy Bauer ✓</li> <li>• Craig Key ✓</li> <li>• Kenny Weigel ✓</li> <li>• Matt Lewis ✓</li> <li>• Ellen Hildebrand ✓</li> </ul> <p><b>DOUG RAMSEY</b> <i>Make Novak</i> <i>Scott Ashkenazy</i></p>
<p>1:30-3:00 p.m. Room 263 Cartwright</p>	<p><u>Dining Service Review:</u></p> <ul style="list-style-type: none"> <li>• Tom Dockham</li> <li>• Peggy Bauer</li> <li>• Randy Hanson</li> <li>• Rob Hanson</li> <li>• Craig Key</li> <li>• Caitlyn Kamrath</li> <li>• Andrea Wagner</li> <li>• Mary Beth Vahala</li> <li>• Paula Knudson</li> <li>• Larry Ringgenberg</li> </ul>	<p>2:30-4:00 p.m. - Room 257 - Cartwright</p> <p><u>Furniture/Fixtures:</u></p> <ul style="list-style-type: none"> <li>• Jennifer Buelow</li> <li>• Bradley Sprangers</li> <li>• ✓ Michael Slevin</li> <li>• Mary Beth Vahala</li> <li>• Jason Krug</li> <li>• Madison Heinze</li> <li>• Rob Hamann</li> <li>• Karen Daniel</li> <li>• Tricia Aleckson</li> <li>• Cindy Corran</li> <li>• Cindi Swanson</li> <li>• ✓ Jaralee Richter</li> <li>• ✓ Heather Holm</li> <li>• Larry Ringgenberg</li> <li>• ✓ Kaye Schendel</li> <li>• Will Van Roosenbeek</li> <li>• Jon Borgen</li> <li>• Dave Langteau</li> <li>• Russ Stockel</li> <li>• Paula Knudson</li> </ul>
<p>3:00-4:00 p.m. Room 263 Cartwright</p>	<p><u>Racquet:</u></p> <ul style="list-style-type: none"> <li>• Mary Beth Vahala</li> <li>• Kelli Ponce</li> <li>• Rusty Cunningham</li> <li>• Paula Knudson</li> </ul>	
<p>4:00-5:00 p.m. Room 257 Cartwright</p>	<p><u>Steering Committee</u></p>	

# KINDNESS

architecture + planning

Project Name: UWLaX Student Center Pre-Design  
 Project Location/Agency: University of Wisconsin - LaCrosse  
 DSF Project Number: 11A2A  
 A/E Project Number: 11-115  
 Meeting Date/Time/Room #: 11.10.11 11:00 AM RM 126, Wing

## SIGN IN SHEET

✓	Name & Company	Email Address	Phone #
X	MELISSA M RUDOLPH	<a href="mailto:MRUDOLPH@KINDNESSA-P.COM">MRUDOLPH@KINDNESSA-P.COM</a>	414.763.3673
X	SCOTT KINDNESS	<a href="mailto:SCOTT@KINDNESSA-P.COM">SCOTT@KINDNESSA-P.COM</a>	414.803.6558
	TERRY PELLEGRINO	<a href="mailto:TPELLEGRINO@RRIPPE.COM">TPELLEGRINO@RRIPPE.COM</a>	612-240-4629
X	MAURA DONNELLY, UWSA (REMOTE)	<a href="mailto:MDONNELLY@UWSA.EDU">MDONNELLY@UWSA.EDU</a>	608-263-5742
X	DOUG RAMSEY, HSR	<a href="mailto:DRAMSEY@HSRASSOCIATES.COM">DRAMSEY@HSRASSOCIATES.COM</a>	608-785-4710
	BETH REID, DSF	<a href="mailto:BETH.REID@WISCONSIN.GOV">BETH.REID@WISCONSIN.GOV</a>	608-266-1415
X	LARRY J. RINGGENBERG	<a href="mailto:LRINGGENBERG@UWLAX.EDU">LRINGGENBERG@UWLAX.EDU</a>	608-785-8882
	BOB HETZEL	<a href="mailto:BHETZEL@UWLAX.EDU">BHETZEL@UWLAX.EDU</a>	608.738.6636
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	SCOT WHITNEY	<a href="mailto:SWHITNEY@HENNEMAN.COM">SWHITNEY@HENNEMAN.COM</a>	608-833-7000
X	JASON KRUG	<a href="mailto:KRUG.JASO@UWLAX.EDU">KRUG.JASO@UWLAX.EDU</a>	715-323-7616
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	DAVID LANGTEAU	<a href="mailto:DLANGTEAU@UWLAX.EDU">DLANGTEAU@UWLAX.EDU</a>	608-785-8886
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	TAMMY FISCHER	<a href="mailto:TFISCHER@UWLAX.EDU">TFISCHER@UWLAX.EDU</a>	608-785-6725
	MARY BETH VAHALA	<a href="mailto:MVAHALA@UWLAX.EDU">MVAHALA@UWLAX.EDU</a>	608-785-8888
	DANIEL DODGE	<a href="mailto:DODGE.DANI@UWLAX.EDU">DODGE.DANI@UWLAX.EDU</a>	715-441-2058
	MADISSON HEINZE	<a href="mailto:HEINZE.MADI@UWLAX.EDU">HEINZE.MADI@UWLAX.EDU</a>	414-507-3027
X	KATIE VAN WYK	<a href="mailto:VANWYK.KATI@UWLAX.EDU">VANWYK.KATI@UWLAX.EDU</a>	
X	SAM GAVIC	<a href="mailto:GAVIC.SAM@UWLAX.EDU">GAVIC.SAM@UWLAX.EDU</a>	
X	DAVID WERMEDAL	<a href="mailto:WERMEDAL@UWLAX.EDU">WERMEDAL@UWLAX.EDU</a>	



# KINDNESS

architecture + planning

Project Name: UWLaX Student Center Pre-Design  
 Project Location/Agency: University of Wisconsin - LaCrosse  
 DSF Project Number: 11A2A  
 A/E Project Number: 11-115  
 Meeting Date/Time/Room #: 11.3.11 8:30 AM Cartwright 257

## SIGN IN SHEET

✓	Name & Company	Email Address	Phone #
X	MELISSA M RUDOLPH	<a href="mailto:MRUDOLPH@KINDNESSA-P.COM">MRUDOLPH@KINDNESSA-P.COM</a>	414.763.3673
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	TERRY PELLEGRINO	<a href="mailto:TPELLEGRINO@RRIPPE.COM">TPELLEGRINO@RRIPPE.COM</a>	612-240-4629
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X	MADISSON HEINZE (PM SESSION)	<a href="mailto:HEINZE.MADI@UWLAX.EDU">HEINZE.MADI@UWLAX.EDU</a>	414-507-3027

**MEETING MINUTES**

Project Name: UWLaX Student Center Pre-Design  
Project Location/Agency: University of Wisconsin – La Crosse  
DSF Project Number: 11A2A  
A/E Project Number: 11-115  
Meeting Date/Time/Room #: 11.3.11 8:30 am & 5:15 pm

Attendees: See attached sign in list

**DISCUSSION**

**8:30 MEETING**

1. Ka+p presented findings of Vision Tours (10/7 & 10/28), Visioning Sessions (10/19 & 10/20); see attachments. The campus student survey results closely reflected the visioning sessions. Please note that for question, "If UW-L were to build a new student union/university center, what services, functions, amenities and programming would be on your wish to be included in this new facility," 47 of 915 responses did not desire a new facility.
2. The cost estimate for the new student union shall include the demolition of Cartwright.

**5:15 MEETING**

1. The design team presented the results of the sessions conducted through out the day. The groups included:
  - a. Bookstore
  - b. Campus Services
  - c. Food Service
  - d. Student Services
  - e. Meetings/Programs
2. Recreation/Games session did not occur. That group took part in Meetings/Programs.
3. For Meetings/Programs, the prioritization will be important to evaluate. The renovation of the 250 seat auditorium in Graff may be redundant to the desired auditorium/movie theater/performance space currently on the wish list of spaces for student union.
4. For next Thursday's meeting (November 10), the following sessions were requested:
  - a. Food Service (2 hours)
  - b. Campus Services
  - c. Student Services (student org spaces)
  - d. Recreation/Games
  - e. Loading Dock
  - f. Technology
  - g. Steering Committee – prioritization of spaces

# KINDNESS

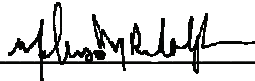
architecture + planning

## ACTION ITEMS

ITEM #	RESPONSIBILITY	DISCUSSION	COMPLETION DATE	✓
1	Ka+p	Ka+p to summarize sessions and distribute presentation material. Tabulation to include room sizes as applicable and trending of visioning results.	11.8.11	
2	UW-L	Provide existing Cartwright Center program areas and square footage.		
3	Follett/Larry/Bob	Follett to provide breakdown of requested 20,000 SF for bookstore.	11.8.11	
4	Larry	Meeting/Program – Review/evaluate number of small meeting rooms based upon current trending of meeting room usage. (A number of existing rooms are underutilized and/or undesirable).	11.8.11	

**NEXT MEETING:** 11/10 Schedule to TBD

## END OF MEETING MINUTES

Meeting minutes prepared by:  Date: 11.7.11

*The foregoing constitutes our understanding of the matters discussed and the conclusions reached. Other participants are requested to review these items and advise writer of any errors and/or emissions within 5 business days. This set of minutes is being distributed for the express use of the individuals named on the distribution list. Discretion is requested when making the required internal copies.*

Cc: File

# KINDNESS

architecture + planning

Project Name: UWLaX Student Center Pre-Design  
 Project Location/Agency: University of Wisconsin - LaCrosse  
 DSF Project Number: 11A2A  
 A/E Project Number: 11-115  
 Meeting Date/Time/Room #: 11.3.11 8:30 AM Cartwright 257

## SIGN IN SHEET

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X	MADISSON HEINZE (PM SESSION)	<a href="mailto:HEINZE.MADI@UWLAX.EDU">HEINZE.MADI@UWLAX.EDU</a>	414-507-3027

Thursday



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**New Student Center - Meeting with Consultants - 257 CC**

Career Services  
Continuing Education

10/20/2011 8:30am to 9:30am 10/20/2011 Time zone

All day  Repeat...

Event details Find a time

Where 257 CC  
map

Calendar Larry Ringgenberg

Created by ccurran@uwlax.edu

Description Consultants will be on campus to visit with different constituent groups regarding the possible

Attachment Add attachment

Event color

Reminders No reminders set  
Add a reminder

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Privacy  Default  Public  Private  
Learn more about private vs public events  
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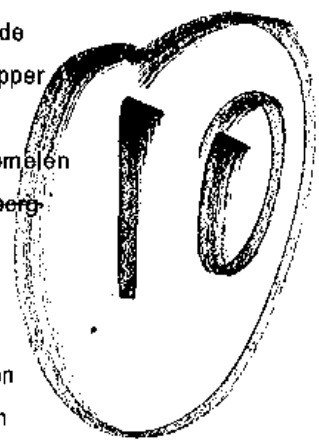
Add: Guests | Rooms, etc.

Make some attendees optional

Guests Email guests

Yes: 9, Maybe: 0, No: 1, Awaiting: 1

- Amy Luedtke
- Elizabeth Theede
- Karen DeSchepper
- Karla Stanek
- Karmin Van Domelen
- Larry Ringgenberg
- Penny Tiedt
- Timothy Trich
- Tracy Noyes
- Maureen Wilson
- Paula Knudson



Guests can  modify event  
 invite others  
 see guest list





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**New Student Center - Meeting with Consultants - 257 CC**

10/20/2011 9:30am to 10:30am 10/20/2011 Time zone

All day  Repeat...

Event details

Find a time

Where

257 CC

map

Calendar

Larry Ringgenberg



Created by

ccurran@uwlax.edu

Description

Consultants will be on campus to visit with different constituent groups regarding the possible

Attachment

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Event color



Reminders

No reminders set  
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Make some attendees optional

Guests

Email guests

Yes: 2, Maybe: 0, No: 0, Awaiting: 8

Carlena Goddeau

~~Larry Ringgenberg~~

Craig Key

MJ Dontje

Paula Knudson

Peggy Bauer

Randy Hanson

Rob Hanson

Tom Dockham

Vickey Moutsopoulos

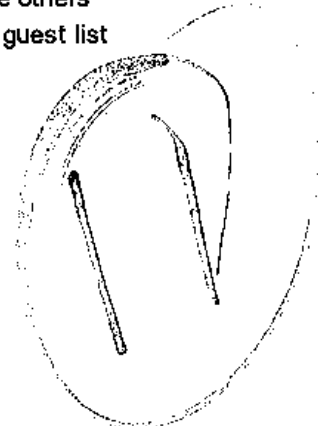
Bob Hetzel  
 Nizam Arain  
 Caitlyn Kamroth

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invite others

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**New Student Center - Meeting with Consultants - 257 CC**

*Music/Theater/  
Art/Orchestra*

10/20/2011

10:30am

to

11:30am

10/20/2011

Time zone

All day  Repeat...

Event details

Find a time

Where

257 CC

map

Calendar Larry Ringgenberg



Created by ccurran@uwflox.edu

Description

I apologize for the change in this schedule. I hope this does not adversely affect your willingness and ability to attend this session.

Larry Ringgenberg

\*\*\*\*\*  
\*\*\*\*\*  
\*\*\*\*\*

Consultants will be on campus to

Attachment Add attachment

Event color

Reminders No reminders set  
Add a reminder

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Privacy  Default  Public  Private

Learn more about private vs public events  
Publish event

Add: **Guests** | **Rooms, etc.**

Make some attendees optional

Guests

Email guests

Yes: 4, Maybe: 0, No: 4, Awaiting: 5

Gary Walth

John Ready

John Seddon

~~Larry Ringgenberg~~

Joseph Anderson  
I am in class at this time.

Karyn Quinn  
I have a class at 11:00 am

Ronald Stoffregen

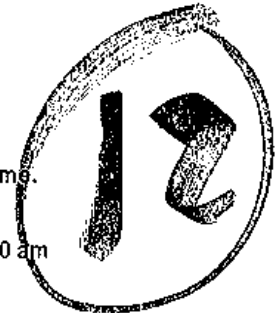
Ruthann Benson  
Gregory Balfany

Julia Johnson

M Beth Cherne

Paula Knudson

Tammy Fisher



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 invite others  
 see guest list

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**New Student Center - Meeting with Consultants - 257 CC**

10/20/2011 11:30am to 12:30pm 10/20/2011 Time zone

All day  Repeat...

Event details

Find a time

*Environmental Sustainability*

Where   
map

Calendar Larry Ringgenberg 

Created by ccurran@uwlax.edu

Description

Attachment Add attachment

Event color

Reminders No reminders set  
Add a reminder

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Privacy  Default  Public  Private

Learn more about private vs public events  
Publish event

Add: Guests | Rooms, etc.

Make some attendees optional

Guests Email guests

Yes: 5, Maybe: 1, No: 1, Awaiting: 12

Andrea Fresen

Ellen Hildebrand

~~Larry Ringgenberg~~

Laura Mitchell

Matthew Otto

? Daniel Sweetman

Kayla Bushweller

David Ausloos

Derek Nelson

Gina Schilz

Guy Wolf

Heather Hulet

Hilary Berigan

Jean M Bonde

Kathleen Dailey

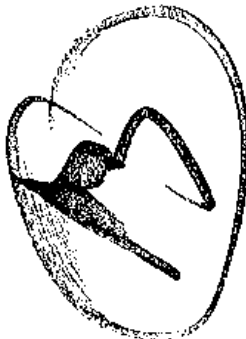
Larry Steznikow

Meredith Thomsen

Paula Knudson

Wayne Bocher

*Tricia Langmeier*



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**New Student Center - Meeting with Consultants - 257 CC**

*International Education  
Alumni,  
Administration*

10/20/2011 1:30pm to 2:30pm 10/20/2011 Time zone

All day  Repeat...

Event details

[Find a time](#)

Where   
map

Calendar Larry Ringgenberg

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Description

Attachment Add attachment

Event color

Reminders No reminders set  
[Add a reminder](#)

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Privacy  Default  Public  Private

[Learn more about private vs public events](#)  
[Publish event](#)

Add: [Guests](#) | [Rooms, etc.](#)

Make some attendees optional

Guests [Email guests](#)

Yes: 8, Maybe: 1, No: 2, Awaiting: 3

- Bradley Quarberg
- Diane Sasaki
- Gregory Reichert
- Jane Spencer
- Jason Kouba
- Keli Highland
- Larry Ringgenberg

- Sandra Sieber
- Robert Hoar

Allen Trapp

I will be in Milwaukee & Madison.

- Kathleen Enz Finken  
The Provost will be in China  
dgardner@uwlax.edu
- Jay Lokken
- Paula Knudson



- Guests can
- modify event
  - invite others
  - see guest list



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**New Student Center - Meeting with Consultants - 257 CC**

10/20/2011

2:30pm

to

3:30pm

10/20/2011

Time zone

All day  Repeat...

Event details

Find a time

Where

257 CC

map

Calendar

Larry Ringgenberg



Created by

ccurran@uwlax.edu

Description

Consultants will be on campus to visit with:  
Cartwright Center custodial staff and maintenance personnel regarding the possible building of

Attachment

Add attachment

Event color



Reminders

No reminders set  
Add a reminder

Show me as

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Learn more about private vs public events  
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Add: [Guests](#) | [Rooms, etc.](#)

Make some attendees optional

Guests

[Email guests](#)

Yes: 2, Maybe: 0, No: 0, Awaiting: 2

~~Larry Ringgenberg~~

Robert Hamann

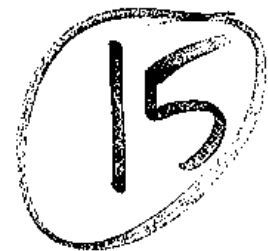
Mary Vahala

Paula Knudson

List is not complete

Guests can

- modify event
- invite others
- see guest list







Search Calendar

show search options

"ringgenb.larr@uwfax.edu" <lringgenberg@uwfax.edu> is going Add a note or change your response

**New Student Center - Meeting with Consultants - 257 CC**

*Student Affairs  
Directors*

10/20/2011 3:30pm to 4:30pm 10/20/2011 Time zone

All day  Repeat...

Event details

[Find a time](#)

Where

257 CC

map

Calendar Larry Ringgenberg



Created by ccurran@uwfax.edu

Description

Consultants will be on campus to visit with different constituent groups regarding the possible

Attachment Add attachment

Event color

Reminders No reminders set  
[Add a reminder](#)

Show me as  Available  Busy

Privacy  Default  Public  Private

[Learn more about private vs public events](#)  
[Publish event](#)

Add: [Guests](#) | [Rooms, etc.](#)

Make some attendees optional

Guests

[Email guests](#)

Yes: 8, Maybe: 0, No: 2, Awaiting: 4

- Barbara Stewart
- Harry Nicklaus
- Janis Von Ruden
- Joshua Whitman
- ~~Larry Ringgenberg~~
- Louise Janke
- Susan White
- Willem Vanroosenbeek
- Brian Allen  
Out of town
- Christine Bakkum  
Bridgette Hensley  
Joe Gow\*
- Marjorie Troka
- Paula Knudson



\* Calendar cannot be shown, [Why?](#)

- Guests can
- modify event
  - invite others
  - see guest list



Search Calendar

show search options

**New Student Union Meeting - Panhel/IFC/Racquet - 257 CC**

*Panhellenic Council  
Interfraternity  
Racquet*

10/20/2011

4:30pm

to

5:30pm

10/20/2011

Time zone

All day  Repeat...

Event details

Find a time

Where

257 CC

map

Calendar

Larry Ringgenberg



Created by

ccurran@uwlax.edu

Description

Consultants will be on campus to visit with different constituent groups regarding the possible building of a new student center. This is your opportunity to share

Attachment

Add attachment

Event color



Reminders

No reminders set  
Add a reminder

Show me as

Available  Busy

Privacy

Default  Public  Private

Learn more about private vs public events  
Publish event

Add: [Guests](#) | [Rooms, etc.](#)

Make some attendees optional

Guests

[Email guests](#)

Yes: 4, Maybe: 0, No: 2, Awaiting: 8

- April Taylor
- Aubree Thelen
- Matthew Otto
- Megan Lorence

James Vought

I have class at this time, so I am unable to attend. However I am working on getting another member from my chapter to be able to represent.

Kathleen Powers

I apologize, but I will be in class at that time.

Casey Kelpinski

Dan Meier

Elizabeth Hitzel

Harry Kirchoff

Isaac Lindahl

Jacob Wardon

Kelli Ponce

Paula Knudson



Guests can

- modify event
- invite others
- see guest list



Search Calendar

show search options

"ringgenb.larr@uwlax.edu" <lringgenberg@uwlax.edu> is going Add a note or change your response

**New Student Center - Meeting with Consultants/RHAC - Eag**

*Residence Hall  
Association  
Council*

10/20/2011

5:30pm

to

6:30pm

10/20/2011

Time zone

All day  Repeat...

Event details

[Find a time](#)

Where

Classroom - 2nd floor Eagle Hall

map

Calendar Larry Ringgenberg



Created by ccurran@uwlax.edu

Description

Rob,

Consultants will be on campus to visit with different constituent groups regarding the possible building of a new student center. This time has been scheduled for the consultants to meet with

Add: [Guests](#) | [Rooms, etc.](#)

Make some attendees optional

Guests

[Email guests](#)

Yes: 2, Maybe: 0, No: 0, Awaiting: 1

Larry Ringgenberg

Robert Schneider

Paula Knudson



Guests can

- modify event
- invite others
- see guest list

Attachment Add attachment

Event color

Reminders No reminders set  
[Add a reminder](#)

Show me as  Available  Busy

Privacy  Default  Public  Private

[Learn more about private vs public events](#)  
[Publish event](#)

Wednesday



Search Calendar

show search options

"ringgenb.larr@uwfax.edu" <lringgenberg@uwfax.edu> is going Add a note or change your response

**New Student Center - Meeting with Consultants - 326 CC**

10/19/2011 9:00am to 10:00am 10/19/2011 Time zone

All day  Repeat...

Event details

Find a time

University  
Centers  
Staff

Where

326 CC

map

Calendar Larry Ringgenberg



Created by ccurran@uwfax.edu

Description

Consultants will be on campus to visit with different constituent groups regarding the possible

Attachment Add attachment

Event color

Reminders No reminders set  
Add a reminder

Show me as  Available  Busy

Privacy  Default  Public  Private

Learn more about private vs public events  
Publish event

Add: [Guests](#) | [Rooms, etc.](#)

Make some attendees optional

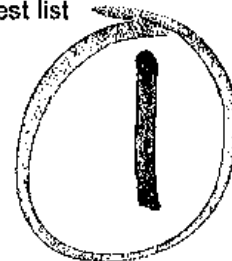
Guests

Email guests

Yes: 11, Maybe: 0, No: 0, Awaiting: 1

- Cynthia Curran
- Cynthia Swanson
- Heather Holm
- Jaralee Richter
- Karen Daniel
- Kaye Schendel
- Larry Ringgenberg
- Mary Vahala
- Michael Slevin
- Tricia Aleckson
- Willem Vanroosenbeek
- Paula Knudson

Guests can  modify event  
 invite others  
 see guest list



HAZAR

"ringgenb.larr@uwlax.edu" <lringgenberg@uwlax.edu> is going Add a note or change your response

**New Student Center - Meeting with Consultants - 326 CC**

10/19/2011 10:00am to 11:00am 10/19/2011 Time zone

Multicultural  
Advisers

All day  Repeat...

Event details Find a time

Where 326 CC  
map

Calendar Larry Ringgenberg 

Created by ccurran@uwlax.edu

Description Consultants will be on campus to visit with different constituent groups regarding the possible

Attachment Add attachment

Event color

Reminders No reminders set  
Add a reminder

Show me as  Available  Busy

Privacy  Default  Public  Private  
Learn more about private vs public events  
Publish event

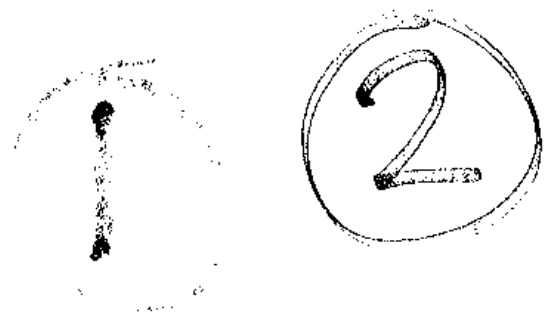
Add: Guests | Rooms, etc.

Make some attendees optional

Guests Email guests

Yes: 10, Maybe: 2, No: 2, Awaiting: 5

- Amanda Goodenough
- Antolwana Williams
- Constance Vanderhyden
- Guy Wolf
- Jessica Thill
- Larry Ringgenberg
- Lynette Lo
- Matthew Evensen
- Miranda Panzer
- Willem Vanroosenbeek
- ? Michelle Stertz
- ? Thomas Harris
- OMSS holds our weekly staff mtg. during that time. We shall see.
- Barbara Martin-Stanley
- Ka Lia Lo
- Barbara Stewart
- Edward Reese
- Paula Knudson
- Rogello Encizo
- Xiong Vang



Guests can  modify event  
 invite others  
 see guest list



Search Calendar

show search options

"ringgenb.larr@uwlax.edu" <lringgenberg@uwlax.edu> is going Add a note or change your response

**New Student Center - Meeting with Consultants - 326 CC**

*Student Affairs Administration Graduate Students*

10/19/2011 11:00am to 12:00pm 10/19/2011 Time zone

All day  Repeat...

Event details

[Find a time](#)

Where   
map

Add: [Guests](#) | [Rooms, etc.](#)

Make some attendees optional

Calendar Larry Ringgenberg

**Guests** [Email guests](#)

Created by ccurran@uwlax.edu

Yes: 11, Maybe: 1, No: 3, Awaiting: 3

Description

- Abby Novak
- Andrea Wagner
- Collin Zimmerman
- Julie Hallman
- Kara Good
- Larry Ringgenberg
- Melissa Murray
- Natalie Magnus
- Richard Anderson
- Shannon Ketcham
- William Werb
- ? Shane Springer
- ⊖ Allison Rygh
- ⊖ Anna Morgen
- ⊖ Colin Burns-Gilbert
- Jessica Jurgella
- Lucas Graff
- Paula Knudson

Attachment Add attachment

Event color

Reminders No reminders set  
[Add a reminder](#)

Show me as  Available  Busy

Privacy  Default  Public  Private

[Learn more about private vs public events](#)  
[Publish event](#)

- Guests can
- modify event
  - invite others
  - see guest list

*3*

*[Handwritten signature]*





Search Calendar

show search options

"ringgenb.larr@uwlax.edu" <lringgenberg@uwlax.edu> is going Add a note or change your response

Admissions

**New Student Center - Meeting with Consultants - 326 CC**

10/19/2011 1:00pm to 2:00pm 10/19/2011 Time zone

All day  Repeat...

Event details

Find a time

Where

326 CC

map

Calendar Larry Ringgenberg



Created by ccurran@uwlax.edu

Description

Consultants will be on campus to visit with different constituent groups regarding the possible building of a new student center.

Thank you.

Larry J. Ringgenberg, Director

Attachment Add attachment

Event color

Reminders No reminders set  
Add a reminder

Show me as  Available  Busy

Privacy  Default  Public  Private

Learn more about private vs public events  
Publish event



Add: Guests | Rooms, etc.

Make some attendees optional

Guests

Email guests

Yes: 4, Maybe: 0, No: 7, Awaiting: 5

- Beth Dummer\*
- Joshua Rybaski
- Kenneth Koelbl\*
- Larry Ringgenberg
- Barbara Martin-Stanley
- Corey Sjoquist
- Deborah Miller
- Kathryn Kiefer
- Pheng Xiong\*
- Sarah Pinon
- Scott Johns
- Laura Scholz
- Maureen Wermedal
- Natalie Solverson
- Paula Knudson
- Stefanie Huber

\* Calendar cannot be shown. [Why?](#)

- Guests can
- modify event
  - invite others
  - see guest list

"ringgenb.larr@uwlax.edu" <lringgenberg@uwlax.edu> is going Add a note or change your response

**New Student Center - Meeting with Consultants - 326 CC**

*Residence Life*

10/19/2011 2:00pm to 3:00pm 10/19/2011 Time zone

All day  Repeat...

Event details Find a time

Where 326CC  
map

Calendar Larry Ringgenberg 

Created by ccurran@uwlax.edu

Description Consultants will be on campus to visit with different constituent groups regarding the possible

Attachment Add attachment

Event color

Reminders No reminders set  
Add a reminder

Show me as  Available  Busy

Privacy  Default  Public  Private

Learn more about private vs public events  
Publish event

Add: Guests | Rooms, etc.

Make some attendees optional

Guests Email guests

Yes: 12, Maybe: 2, No: 2, Awaiting: 6

- Amanda Filtz
- Christopher Dziekan
- Douglas Kuenn
- Janet Lien
- Joseph Lasley
- Katherine Demerse
- Larry Ringgenberg
- Lisa Jicinsky
- Maryke Taute
- Paul Rifkin
- Sara Tienhaara
- William Harmon
- Adam Prescott
- Harry Nicklaus
- Jason Bertrand
- Spencer Long
- Allison Rygh
- April Handtke
- Carol Beckerjeck
- Jamy Brye
- Patrick Helse
- Paula Knudson

Guests can  modify event  
 invite others  
 see guest list





Search Calendar

show search options

"ringgenb.larr@uwfax.edu" <lringgenberg@uwfax.edu> is going Add a note or change your response

**New Student Union Meeting - CAB/CC Bldg Mgr/CC Stu Em**

10/19/2011 3:00pm to 4:00pm 10/19/2011 Time zone

All day  Repeat...

Event details

Find a time

Where

326 CC

map

Calendar Larry Ringgenberg



Created by ccurran@uwfax.edu

Description

Consultants will be on campus to visit with different constituent groups regarding the possible building of a new student center. This time has been reserved for

Attachment Add attachment

Event color



Reminders

No reminders set  
Add a reminder

Show me as  Available  Busy

Privacy  Default  Public  Private

Learn more about private vs public events  
Publish event

Add: Guests | Rooms, etc.

Make some attendees optional

Guests

Email guests

Yes: 3, Maybe: 0, No: 1, Awaiting: 0

Katie Van Wyk

Larry Ringgenberg

Lindsay Robertson

Paula Knudson

(list is not complete)

Guests can

modify event

invite others

see guest list

Kelsey Bauer  
Nicole Kathman  
Kella McCool  
Lindsay Robertson  
Sam Duga  
Sam Gavi





Search Calendar

show search options

✓ "ringgenb.larr@uwlab.edu" <lringgenberg@uwlab.edu> is going Add a note or change your response

**New Student Union Meeting - Stu Orgs - 326 CC**

*Recognized Student Organizations*

10/19/2011

4:00pm

to

5:00pm

10/19/2011

Time zone

All day  Repeat...

Event details

Find a time

Where

326 CC

map

Calendar Larry Ringgenberg



Created by ccurran@uwlab.edu

Description

Consultants will be on campus to visit with different constituent groups regarding the possible building of a new student center. Please join us for this opportunity to share your thoughts and ideas. Your input is needed!

Thank you.

Attachment Add attachment

Event color

Reminders No reminders set  
Add a reminder

Show me as  Available  Busy

Privacy  Default  Public  Private

Learn more about private vs public events  
Publish event

Add: [Guests](#) | [Rooms, etc.](#)

Make some attendees optional

Guests

Email guests

Yes: 3, Maybe: 0, No: 6, Awaiting: 21

- ✓ Kristin Zulavern
- ✓ Larry Ringgenberg
- ✓ Shane Kroening\*
- ∅ Andrea Frisch
- ∅ Brittany Klein
- ∅ Carly Cappozzo
- ∅ Kelli Smyth
- ∅ Paula Knudson
- ∅ Tayler Pfeifer

*Anna Quackenboss*

- Amanda Oppen
- Amanda Specktor
- Amanda Sturm
- Andrea Vivian
- Candice Pierce
- Carrie Smith
- Daryl Thomas
- David Schimenz
- Diane Brien
- Jessica Gable
- Jessica Subach
- Laura Christenson
- Laura Mitchell
- Lauren Krohn



Lilah Myhre

Megan Woodward

Rosanne St. Sauver

Sara Schoonover

Susan Fabian

Taylor Goodine

Thomas Link\*

\*Calendar cannot be shown. [Why?](#)

---

Guests can  modify event  
 invite others  
 see guest list



Search Calendar

show search options

"ringgenb.larr@uwfax.edu" <lringgenberg@uwfax.edu> is going Add a note or change your response

**New Student Center - Meeting with Consultants/Student As:**

*Student Senate Meeting*

10/19/2011 6:00pm to 7:00pm 10/19/2011 Time zone

All day  Repeat...

Event details Find a time

Where Port O'Call, Cartwright Center  
map

Add: [Guests](#) | [Rooms, etc.](#)

Make some attendees optional

Calendar Larry Ringgenberg

**Guests** Email guests

Created by ccurran@uwfax.edu

Yes: 3, Maybe: 0, No: 0, Awaiting: 0

Description  
Madisson and Jason,  
  
Consultants will be on campus to visit with different constituent groups regarding the possible building of a new student center. This time has been scheduled for the consultants to meet with Student Association.

Jason Krug  
Larry Ringgenberg  
Madisson Heinze

Guests can  modify event  
 invite others  
 see guest list

Attachment Add attachment

Event color

Reminders No reminders set  
Add a reminder

Show me as  Available  Busy

Privacy  Default  Public  Private

Learn more about private vs public events  
Publish event





"ringgenb.larr@uwlax.edu" <lringgenberg@uwlax.edu> is going Add a note or change your response

**New Student Center - Meeting with Consultants/Diversity Or**

Diversity Organizations Coalition

10/19/2011 7:30pm to 8:30pm 10/19/2011 Time zone

All day  Repeat...

Event details Find a time

Where 326 Cartwright map

Calendar Larry Ringgenberg 

Created by ccurran@uwlax.edu

Description Consultants will be on campus to visit with different constituent groups regarding the possible building of a new student center. This time has been scheduled for the consultants to meet with the Diversity Organizations Coalition

Attachment Add attachment

Event color

Reminders No reminders set Add a reminder

Show me as  Available  Busy

Privacy  Default  Public  Private

Learn more about private vs public events Publish event



Add: Guests | Rooms, etc.

Make some attendees optional

Guests Email guests

Yes: 5, Maybe: 0, No: 2, Awaiting: 14

- Brianna Lyke
- Cody Babcock
- Dewayne Wrencher
- Larry Ringgenberg
- Yessica Garcia
- Lindsay Robertson
- Monica Marino
- Allan Andonegui
- Ashley Maitland
- Casey Bohman
- Emily Scheife
- Gustav Fimple
- Joiah Mallet
- Laura Abellera
- Marvin Labre
- Nicholas Springer
- Nicholle Johnson
- Robert Jimenez
- Shizuka Ikeyama
- Yer Lor
- Zerr Her

Guests can  modify event  invite others  see guest list

# KINDNESS

architecture + planning

Project Name: UWLaX Student Center Pre-Design  
 Project Location/Agency: University of Wisconsin - LaCrosse  
 DSF Project Number: 11A2A  
 A/E Project Number: 11-115  
 Meeting Date/Time/Room #: 9.15.11 12 PM Cartwright 326

**SIGN IN SHEET**

<b>v</b>	<b>Name &amp; Company</b>	<b>Email Address</b>	<b>Phone #</b>
X	MELISSA M RUDOLPH	<a href="mailto:MRUDOLPH@KINDNESSA-P.COM">MRUDOLPH@KINDNESSA-P.COM</a>	414.763.3673
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X	TERRY PELLEGRINO	<a href="mailto:TPELLEGRINO@RRIPPE.COM">TPELLEGRINO@RRIPPE.COM</a>	612-240-4629
	MAURA DONNELLY, UWSA	<a href="mailto:MDONNELLY@UWSA.EDU">MDONNELLY@UWSA.EDU</a>	608-263-5742
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	SCOT WHITNEY	<a href="mailto:SWHITNEY@HENNEMAN.COM">SWHITNEY@HENNEMAN.COM</a>	608-833-7000
X	JASON KRUG	<a href="mailto:KRUG.JASO@UWLAX.EDU">KRUG.JASO@UWLAX.EDU</a>	715-323-7616
X	LARRY RINGGENBERG	<a href="mailto:LRINGGENBERG@UWLAX.EDU">LRINGGENBERG@UWLAX.EDU</a>	608-785-8882
X	DAVID LANGTEAU	<a href="mailto:DLANGTEAU@UWLAX.EDU">DLANGTEAU@UWLAX.EDU</a>	608-785-8886
X	SCOTT SCHUMACHER	<a href="mailto:SSCHUMACHER@UWLAX.EDU">SSCHUMACHER@UWLAX.EDU</a>	6087858916
X	PAULA KNUDSON	<a href="mailto:PKNUDSON@UWLAX.EDU">PKNUDSON@UWLAX.EDU</a>	608-785-8150
X	TAMMY FISCHER	<a href="mailto:TFISCHER@UWLAX.EDU">TFISCHER@UWLAX.EDU</a>	608-785-6725
X	MARY BETH VAHALA	<a href="mailto:MVAHALA@UWLAX.EDU">MVAHALA@UWLAX.EDU</a>	608-785-8888
X	DANEL DODGE	<a href="mailto:DODGE.DANI@UWLAX.EDU">DODGE.DANI@UWLAX.EDU</a>	715-441-2058

# KINDNESS

architecture + planning

Project Name: UWLaX Student Center Pre-Design  
 Project Location/Agency: University of Wisconsin - LaCrosse  
 DSF Project Number: 11A2A  
 A/E Project Number: 11-115  
 Meeting Date/Time/Room #: 9.15.11 10 AM Cartwright 257

**SIGN IN SHEET**

✓	Name & Company	Email Address	Phone #
X	MELISSA M RUDOLPH	<a href="mailto:MRUDOLPH@KINDNESSA-P.COM">MRUDOLPH@KINDNESSA-P.COM</a>	414.763.3673
X	SCOTT KINDNESS	<a href="mailto:SCOTT@KINDNESSA-P.COM">SCOTT@KINDNESSA-P.COM</a>	414.803.6558
X	TERRY PELLEGRINO	<a href="mailto:TPELLEGRINO@RRIPPE.COM">TPELLEGRINO@RRIPPE.COM</a>	612-240-4629
	MAURA DONNELLY, UWSA	<a href="mailto:MDONNELLY@UWSA.EDU">MDONNELLY@UWSA.EDU</a>	608-263-5742
X	DOUG RAMSEY, HSR	<a href="mailto:DRAMSEY@HSRASSOCIATES.COM">DRAMSEY@HSRASSOCIATES.COM</a>	608-785-4710
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X	PAULA KNUDSON	<a href="mailto:PKNUDSON@UWLAX.EDU">PKNUDSON@UWLAX.EDU</a>	608.785.8150
X	MATT LEWIS	<a href="mailto:MLEWIS@UWLAX.EDU">MLEWIS@UWLAX.EDU</a>	608-785-8019
	SCOT WHITNEY	<a href="mailto:SWHITNEY@HENNEMAN.COM">SWHITNEY@HENNEMAN.COM</a>	608-833-7000
X	JASON KRUG	<a href="mailto:KRUG.JASO@UWLAX.EDU">KRUG.JASO@UWLAX.EDU</a>	715-323-7616
X	LARRY RINGGENBERG	<a href="mailto:LRINGGENBERG@UWLAX.EDU">LRINGGENBERG@UWLAX.EDU</a>	608-785-8882
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X	SCOTT SCHUMACHER	<a href="mailto:SSCHUMACHER@UWLAX.EDU">SSCHUMACHER@UWLAX.EDU</a>	6087858916
X	PAULA KNUDSON	<a href="mailto:PKNUDSON@UWLAX.EDU">PKNUDSON@UWLAX.EDU</a>	608-785-8150
X	TAMMY FISCHER	<a href="mailto:TFISCHER@UWLAX.EDU">TFISCHER@UWLAX.EDU</a>	608-785-6725
X	MARY BETH VAHALA	<a href="mailto:MVAHALA@UWLAX.EDU">MVAHALA@UWLAX.EDU</a>	608-785-8888
X	DANEL DODGE	<a href="mailto:DODGE.DANI@UWLAX.EDU">DODGE.DANI@UWLAX.EDU</a>	715-441-2058
X	MADISSON HEINZE	<a href="mailto:HEINZE.MADI@UWLAX.EDU">HEINZE.MADI@UWLAX.EDU</a>	414-507-3027
X	CLARA JOHNSON	<a href="mailto:JOHNSON.CLAR@UWLAX.EDU">JOHNSON.CLAR@UWLAX.EDU</a>	651-764-0404
X	DAVID WERMEDAL	<a href="mailto:WERMEDAL.DAVI@UWLAX.EDU">WERMEDAL.DAVI@UWLAX.EDU</a>	608-451-2424

# **KINDNESS**

architecture + planning

Project Name: UWLaX Student Center Pre-Design  
 Project Location/Agency: University of Wisconsin - LaCrosse  
 DSF Project Number: 11A2A  
 A/E Project Number: 11-115  
 Meeting Date/Time/Room #: 9.9.11 10 AM Cartwright 326

**SIGN IN SHEET**

✓	Name & Company	Email Address	Phone #
✓	MELISSA M RUDOLPH	<a href="mailto:MRUDOLPH@KINDNESSA-P.COM">MRUDOLPH@KINDNESSA-P.COM</a>	414.763.3673
✓	SCOTT KINDNESS	<a href="mailto:SCOTT@KINDNESSA-P.COM">SCOTT@KINDNESSA-P.COM</a>	414.803.6558
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# KINDNESS

architecture + planning

Project Name: UWLaX Student Center Pre-Design  
 Project Location/Agency: University of Wisconsin - LaCrosse  
 DSF Project Number: 11A2A  
 A/E Project Number: 11-115  
 Meeting Date/Time/Room #: 9.9.11 12 PM Cartwright 326

**SIGN IN SHEET**

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# KINDNESS

architecture + planning

Project Name: UWLaX Student Center Pre-Design  
 Project Location/Agency: University of Wisconsin - LaCrosse  
 DSF Project Number: 11A2A  
 A/E Project Number: 11-115  
 Meeting Date/Time/Room #: 9.1.11 9 AM Cartwright 326

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# Appendix

## Exhibit M – Room Counts and Statistics

Reporting Period: 9/5/2011 thru 12/16/2011

Building	Room	Bookings	Reserved Hours	Event Hours	Estimated Attendance	Actual Attendance
Cartwright Center	257 Conference	197	470.08	387.50	80	0
	258 Round Table	99	226.23	210.65	0	0
	259	140	476.75	366.50	280	0
	260 Conference Room	96	224.00	211.50	15	0
	263 Conference	175	411.25	379.25	321	0
	326 Timber	123	298.00	253.42	595	0
	327-Quarry	52	130.73	115.65	14	0
	328 Conference Room (14)	84	258.75	245.25	0	0
	329-Depot	70	191.92	166.75	148	0
	332-Bluff	91	254.75	201.75	588	0
	337-Paddle Wheel	100	351.42	220.75	772	0
	339-Three Rivers	89	473.33	294.58	1,026	0
	342-Wing Dam	107	255.15	201.07	169	0
	CC T1 Table One	61	265.50	264.00	0	0
	CC T2 Table Two	68	273.25	269.25	0	0
	CC T3 Table Three	55	293.50	293.50	0	0
	CC T4 (Only Fresh Reg)	0	0.00	0.00	0	0
	CC T5 (Only Fresh Reg)	0	0.00	0.00	0	0
	Cellar Easel by Gate	0	0.00	0.00	0	0
	Display/Port O'Call	0	0.00	0.00	0	0
	Diversity Lounge	0	0.00	0.00	0	0
	Lounge	0	0.00	0.00	0	0
	Port O'Call Lounge	106	618.40	346.50	1,901	0
Valhalla	52	519.63	236.48	12,367	0	
Wardroom	87	400.00	200.67	781	0	
Total		1,852	6,392.65	4,865.02	19,057	0
Total		1,852	6,392.65	4,865.02	19,057	0

University of Wisconsin-La Crosse

Report Header line 2  
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Report Header line 4

*COUNTS VS. DINING ? CAMPUS CASH*

Plan Usage by Location

Date: 11/1/2011 Time: 11:04:16AM  
Page 1

*GALLEY*

GENERALLEDGER-TRANDATE in DateTime(2011, 9, 1, 2, 0, 0) to DateTime(2011, 11, 1, 1, 59, 59) AND  
GENERALLEDGERLOCATION in 101 to 104

SV&C Plan	Withdrawals		Deposits		Net		Tax
	Count	Amount *	Count	Amount *	Count	Amount *	Amount
<b>Location: 101 pos-cart-galley1</b>							
200 Dining Dollars	637	\$2,163.65	1	\$2.95	638	\$2,160.70	\$0.19
201 Gift Cards	7	\$16.62	0	\$0.00	7	\$16.62	\$0.00
250 Campus Cash	391	\$2,074.27	0	\$0.00	391	\$2,074.27	\$2.30
<b>Total:</b>	<b>1,035</b>	<b>\$4,254.54</b>	<b>1</b>	<b>\$2.95</b>	<b>1,036</b>	<b>\$4,251.59</b>	<b>\$2.49</b>
<b>Location: 102 pos-cart-galley2</b>							
200 Dining Dollars	362	\$1,877.13	0	\$0.00	362	\$1,877.13	\$1.29
201 Gift Cards	3	\$7.63	0	\$0.00	3	\$7.63	\$0.00
250 Campus Cash	381	\$2,113.60	0	\$0.00	381	\$2,113.60	\$0.78
<b>Total:</b>	<b>746</b>	<b>\$3,998.36</b>	<b>0</b>	<b>\$0.00</b>	<b>746</b>	<b>\$3,998.36</b>	<b>\$2.07</b>
<b>Location: 103 pos-cart-galley3</b>							
200 Dining Dollars	123	\$749.72	0	\$0.00	123	\$749.72	\$0.65
250 Campus Cash	123	\$730.15	0	\$0.00	123	\$730.15	\$0.00
<b>Total:</b>	<b>246</b>	<b>\$1,479.87</b>	<b>0</b>	<b>\$0.00</b>	<b>246</b>	<b>\$1,479.87</b>	<b>\$0.65</b>
<b>Location: 104 pos-cart-galley4</b>							
200 Dining Dollars	5	\$26.90	0	\$0.00	5	\$26.90	\$0.00
250 Campus Cash	3	\$12.25	0	\$0.00	3	\$12.25	\$0.00
<b>Total:</b>	<b>8</b>	<b>\$39.15</b>	<b>0</b>	<b>\$0.00</b>	<b>8</b>	<b>\$39.15</b>	<b>\$0.00</b>

\*Transaction amounts do NOT include tax  
Last 12/15/2005 11:44:44 AM

Plan Usage by Location cont'd...

GENERALLEDGER.ACCOUNTTYPE = 2 AND  
 GENERALLEDGER.TRANDATE in DateTime(2011, 9, 1, 2, 0, 0) to DateTime(2011, 11, 1, 1, 59, 59) AND  
 GENERALLEDGER.LOCATION in 101 to 104

SV&C Plan	Withdrawals		Deposits		Net		Tax	
	Count	Amount *	Count	Amount *	Count	Amount *	Count	Amount
Grand Total:	2,035	\$9,771.92	1	\$2.95	2,036	\$9,768.97		\$5.21

\$4.50

University of Wisconsin-La Crosse

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 Report Header line 3  
 Report Header line 4

Plan Usage by Location

Date: 11/1/2011 Time: 11:04:49AM  
 Page 1

*CYBER*

GENERALLEDGER.ACCOUNTTYPE = 2 AND  
 GENERALLEDGER.TRANDATE in DateTime(2011, 9, 1, 2, 0, 0) to DateTime(2011, 11, 1, 1, 59, 59) AND  
 GENERALLEDGER.LOCATION in 106 to 106

Location:	SV&C Plan	Withdrawals		Deposits		Net		Tax	
		Count	Amount *	Count	Amount *	Count	Amount *	Amount	Amount
106	pos-cart-cyber								
200	Dining Dollars	7,057	\$27,714.63	1	\$1.25	7,058	\$27,713.38		\$10.32
201	Gift Cards	28	\$85.67	0	\$0.00	28	\$85.67		\$0.00
250	Campus Cash	1,073	\$4,221.53	0	\$0.00	1,073	\$4,221.53		\$1.23
	<b>Total:</b>	<b>8,158</b>	<b>\$32,021.83</b>	<b>1</b>	<b>\$1.25</b>	<b>8,159</b>	<b>\$32,020.58</b>		<b>\$11.55</b>
	<b>Grand Total:</b>	<b>8,158</b>	<b>\$32,021.83</b>	<b>1</b>	<b>\$1.25</b>	<b>8,159</b>	<b>\$32,020.58</b>		<b>\$11.55</b>

*\$3.92*

\*Transaction amounts do NOT include tax  
 Last 12/15/2005 11:44:44 AM

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Plan Usage by Location

*CEUMR*

011 Time: 11:05:10AM

GENERALLEDGER.ACCOUNTTYPE - 2 AND  
 GENERALLEDGER.TRANDATE in DateTime(2011, 9, 1, 2, 0, 0) to DateTime(2011, 11, 1, 1, 59, 59) AND  
 GENERALLEDGER.LOCATION in 107 to 108

JC Plan	Withdrawals		Deposits		Net		Tax	
	Count	Amount *	Count	Amount *	Count	Amount *	Count	Amount *
107	pos-cart-cellar1							
ing Dollars	1,984	\$5,487.74	1	\$2.00	1,985	\$5,485.74		\$2.20
t Cards	4	\$18.29	0	\$0.00	4	\$18.29		\$0.00
mpus Cash	394	\$1,933.55	1	\$0.66	395	\$1,932.89		\$0.37
<b>Total:</b>	<b>2,382</b>	<b>\$7,439.58</b>	<b>2</b>	<b>\$2.66</b>	<b>2,384</b>	<b>\$7,436.92</b>		<b>\$2.57</b>
108	pos-cart-cellar2							
ing Dollars	415	\$683.54	0	\$0.00	415	\$683.54		\$0.00
mpus Cash	38	\$137.14	0	\$0.00	38	\$137.14		\$0.00
<b>Total:</b>	<b>453</b>	<b>\$820.68</b>	<b>0</b>	<b>\$0.00</b>	<b>453</b>	<b>\$820.68</b>		<b>\$0.00</b>
<b>Grand Total:</b>	<b>2,835</b>	<b>\$8,260.26</b>	<b>2</b>	<b>\$2.66</b>	<b>2,837</b>	<b>\$8,257.60</b>		<b>\$2.57</b>

#2.91



University of Wisconsin-La Crosse

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 Report Header line 4

Plan Usage by Location

Date: 11/1/2011 Time: 11:06:30AM  
 Page 1

*TREATORIA*

GENERALLEDGER.ACCOUNTTYPE = 2 AND  
 GENERALLEDGER.TRANDATE: in DateTime(2011, 9, 1, 2, 0, 0) to DateTime(2011, 11, 1, 1, 59, 59) AND  
 GENERALLEDGER.LOCATION in 105 to 105

SV&C Plan	Location:	Withdrawals		Deposits		Net		Tax	
		Count	Amount *	Count	Amount *	Count	Amount *	Amount	Amount
	105 pos-cart-trattoria								
200	Dining Dollars	228	\$302.60	0	\$0.00	228	\$302.60		\$0.00
250	Campus Cash	64	\$332.07	0	\$0.00	64	\$332.07		\$0.40
	Total:	292	\$634.67	0	\$0.00	292	\$634.67		\$0.40
	Grand Total:	292	\$634.67	0	\$0.00	292	\$634.67		\$0.40

*#2.17*

\*Transaction amounts do NOT include tax  
 Last 12/15/2005 11:44:44 AM

**LOCATION REPORTS: 9/1/11 - 10/31/11**

**GALLEY:**

TOTAL DININGS'S \$4,814.45	TOTAL COUNT 1128	CHECK AVERAGE \$4.27
TOTAL CAMPUS CASH \$4,930.27	TOTAL COUNT 898	CHECK AVERAGE \$5.49
TOTAL GIFT CARDS \$24.25	TOTAL COUNT 10	CHECK AVERAGE \$2.43
TOTAL CASH \$31,598.20	TOTAL COUNT 6326	CHECK AVERAGE \$4.99
TOTAL CREDIT \$12,494.94	TOTAL COUNT 1732	CHECK AVERAGE \$7.21
<b>TOTAL CHECK AVERAGE</b>		<b>\$4.88</b>

**CYBER**

TOTAL DININGS'S \$27,713.38	TOTAL COUNT 7058	CHECK AVERAGE \$3.93
TOTAL CAMPUS CASH \$4,221.53	TOTAL COUNT 1073	CHECK AVERAGE \$3.93
TOTAL GIFT CARDS \$85.67	TOTAL COUNT 28	CHECK AVERAGE \$3.06
TOTAL CASH \$14,590.90	TOTAL COUNT 4545	CHECK AVERAGE \$3.21
TOTAL CREDIT \$6,997.92	TOTAL COUNT 1642	CHECK AVERAGE \$4.26
<b>TOTAL CHECK AVERAGE</b>		<b>\$3.68</b>

**LOCATION REPORTS: 9/1/11 - 10/31/11**

**CELLAR**

	TOTAL COUNT	CHECK AVERAGE
TOTAL DININGS'S \$6,169.28	2400	\$2.57
TOTAL CAMPUS CASH \$2,070.03	433	\$4.78
TOTAL GIFT CARDS \$18.29	4	\$4.57
TOTAL CASH \$10,263.96	2968	\$3.46
TOTAL CREDIT \$5,798.95	764	\$7.59
<b>TOTAL CHECK AVERAGE</b>		<b>\$4.59</b>

**TRATTORIA**

	TOTAL COUNT	CHECK AVERAGE
TOTAL DININGS'S \$302.60	228	\$1.33
TOTAL CAMPUS CASH \$332.07	64	\$5.19
TOTAL GIFT CARDS \$0.00	0	#DIV/0!
TOTAL CASH \$1,826.76	667	\$2.74
TOTAL CREDIT \$686.16	128	\$5.36
<b>TOTAL CHECK AVERAGE</b>		<b>\$3.65</b>

## Cartwright Room Information & Setup Type/Maximum Occupancy\*

Room #	Theater Style (Rows of Chairs)	Conference	Classroom -- 8' Tables Seats 2-4 per table	Classroom -- 6' Tables Seats 2-3 per table	U-Shape -- 8' Tables	U Shape -- 6' Table	Banquet - Oval Tables Served (Seats up to 8/table)	Banquet Oval Tables w/ buffet setup (Seats up to 8/table)	Half Moon Oval (Seats 5 to 6/table)	Round Tables For Four	Reception (Empty Room)	Width & Length	Installed PA System	Installed Projector (# Has Cable TV)	Installed TV w/ Computer Hookup	Internet	Telephone Line Available
337	• 30		•	•	•	•	•	•	•	•	•	24x29	✓	✓	✓	608-785-8881	
338	• 8		•	•	•	•	•	•	•	•	•	15x20	✓	✓	✓	NA	
339	•		•	•	•	•	•	•	•	•	•	24x47	✓	✓	✓	608-785-8878	
340	• 8		•	•	•	•	•	•	•	•	•	15x20	✓	✓	✓	NA	
341	• 18		•	•	•	•	•	•	•	•	•	24x20	✓	✓	✓	608-785-8847	
342	• 32		•	•	•	•	•	•	•	•	•	43x22	✓	✓	✓	608-785-8901	
343	• 8		•	•	•	•	•	•	•	•	•	15x19	✓	✓	✓	NA	
344	• 14		•	•	•	•	•	•	•	•	•	25x20	✓	✓	✓	NA	
345	• 10		•	•	•	•	•	•	•	•	•	15x19	✓	✓	✓	NA	
346	•		•	•	•	•	•	•	•	•	•	24x19	✓	✓	✓	NA	
347	•		•	•	•	•	•	•	•	•	•	15x38	✓	✓	✓	NA	
348	•		•	•	•	•	•	•	•	•	•	24x26	✓	✓	✓	NA	
349	• 40	• 24	• 24	• 20	• 18	•	• 24	•	•	• 16	•	23x22	✓	✓	✓	NA	
350	• 13		•	•	•	•	•	•	•	•	•	23x17	✓	✓	✓	608-785-6545	
351	• 100	• 42	• 80	• 54	• 30	• 56	• 56	• 40	• 48	•	•	36x35	✓	✓	✓	608-785-8879	
352	• 180	• 48	• 96	• 72	• 44	• 39	• 72	• 55	• 56	•	•	36x52	✓	✓	✓	608-785-8880	
Seller	•		•	•	•	•	•	•	•	•	•	140	✓	✓	✓	NA	
Port	• 90	• 54	•	• 72	• 39	• 80	• 72	• 60	•	• 75	•	57x35	✓	✓	✓	608-785-8904	
Valhalla A	• 450	• 66	•	• 126	• 48	• 208	• 176	• 114	•	• 250	•	47x67	✓	✓	✓	608-785-8876	
Valhalla B	• 350	• 66	•	• 120	• 42	• 144	• 160	• 114	•	• 225	•	38x67	✓	✓	✓	608-785-8875	
Valhalla (all)	• 800	•	•	• 216	•	• 384	• 400	• 228	•	• 500	•	95x67	✓	✓	✓	NA	
Ward	• 90	• 36	•	• 33	• 30	• 72	•	• 48	•	• 75	•	58x27	✓	✓	✓	608-785-8876	

\*Seating is maximized for each setup type and does not factor in catering or other setup needs. Actual seating capacity will be lower based on other setup requests. Rooms in red have a permanent setup and do not have other setup options.

## Bookstore and Textbook Service – Customer Counts and Hours of Operation

### Customer Counts

Customer Count Location	Average Regular Per Day	Average Peak Per day
Bookstore	150	800
Textbook	20	900

### Hours of Operation

Store Hours (Regular Semester):

- 8 a.m. – 5 p.m., Monday through Friday
- 10 a.m. – 2 p.m., Saturday
- Closed Sunday

Store Hours (Summer):

- 8 a.m. – 4 p.m., Monday through Friday
- Closed Saturday and Sunday

# Daily Consolidated Revenue Center Sales Detail

University - LaCrosse

Peggy Bauer

10/12/2011 To : 10/31/2011

Printed on Tuesday, November 01, 2011 - 11:13 AM

7 - Trattoria

3,058.55	Returns	1	-2.95	Carried Over	0	0.00	Gross Receipts	2,512.92
0.00	Voids	3	-4.36	+Checks Begun	13,401	3,188.66	Charged Receipts	0.00
130.11	Credit Total		0.00	-Checks Paid	13,401	3,188.66	Service Charges	0.00
3,188.66	Change Grand Ttl		3,195.97	+Transferred IN	0	0.00	+Charged Tips	0.00
	Rounding Total		0.00	-Transferred OUT	0	0.00	+Cash Tips Decl	0.00
	Grand Total		3,195.97	=Outstanding	0	0.00	+Indirect Tips Decl	0.00
	Training Total		0.00				=Total Tips	0.00
	Mgr Voids	0	0.00				Tips Paid	0.00
	Error Corrects	187	522.18				Tips Due	0.00
	Cancel	14	4.43					

Net Sales	% of Ttl	Guests	% of Ttl	Avg/Guest	Checks	% of Ttl	Avg/Chk	Tables	% of Ttl	Avg/Tbl	Turn Time
3,058.55	100.00%	0	0.00%	0.00	13,401	100.00%	0.23	0	0.00%	0.00	0.00
3,058.55		0		0.00	13,401		0.23	0		0.00	

2.74

Totals	667	1,826.76	Amex	0	0.00	FP Meal Online	0	0.00
	0	0.00	Discover	2	11.11	FP Meal Offline	10,922	0.00
	0	0.00	Master Card	48	260.88		0	0.00
	300	663.19	Visa	78	414.17		0	0.00
	0	0.00		0	0.00		0	0.00
	0	0.00		0	0.00		0	0.00
	0	0.00		0	0.00		0	0.00
	2	12.55		0	0.00		0	0.00
	0	0.00		0	0.00		0	0.00
	0	0.00		0	0.00		0	0.00
	0	0.00		0	0.00		0	0.00
	0	0.00		0	0.00		0	0.00
	0	0.00		0	0.00		0	0.00
	0	0.00		0	0.00		0	0.00
	0	0.00		0	0.00		0	0.00
	0	0.00		0	0.00		0	0.00
	0	0.00		0	0.00		0	0.00
	0	0.00		0	0.00		0	0.00

Subtotal	969	2,502.50	Subtotal	128	686.16	Subtotal	10,922	0.00
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5.100



# Daily Revenue Center Sales Detail

University - LaCrosse

Printed on Tuesday, November 01, 2011 - 6:04 AM  
Peggy Bauer

10/31/2011	To : 10/31/2011						
0.00	0.00	0.00	0.00	0.00	0.00	0.00%	0.00%
0.00	0.00	0.00	0.00	0.00	0.00	0.00%	0.00%
0.00	0.00	0.00	0.00	0.00	0.00	0.00%	0.00%
0.00	0.00	0.00	0.00	0.00	0.00	0.00%	0.00%
<b>Total</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00%</b>	<b>0.00%</b>

# Daily Consolidated Revenue Center Sales Detail

01/2011 To : 10/31/2011

University - LaCrosse

Printed on Tuesday, November 01, 2011 - 11:13 AM

Peggy Bauer

8 - Cellar

23,495.25	Returns	0	0.00	Carried Over	0	0.00	Gross Receipts	16,062.91
0.00	Voids	20	-23.85	+Checks Begun	84,732	24,328.08	Charged Receipts	0.00
832.83	Credit Total		-0.08	-Checks Paid	84,732	24,328.08	Service Charges	0.00
24,328.08	Change Grand Tot		24,371.70	+Transferred IN	0	0.00	+Charged Tips	0.00
	Rounding Total		0.00	-Transferred OUT	0	0.00	+Cash Tips Decl	0.00
	Grand Total		24,371.70	=Outstanding	0	0.00	+Indirect Tips Decl	0.00
	Training Total		0.00				=Total Tips	0.00%
	Mgr Voids	0	0.00				Tips Paid	0.00
-19.69	Error Corrects	2,318	1,566.20				Tips Due	0.00
-19.69	Cancel	19	9.16					

Net Sales	23,495.25	% of Ttl	100.00%	Guests	0	% of Ttl	0.00%	Avg/Guest	0.00	Checks	84,732	% of Ttl	100.00%	Avg/Chk	0.28	Tables	0	% of Ttl	0.00%	Avg/Tbl	0.00	Turn Time	0.00
Totals	23,495.25				0			0.00		84,732				0.28		0				0.00			

2,967 10,260.96 3.00  
 2968 10,243.96 43.45

2,967	1	10,260.96	3.00	Amex	7	80.52	0	0.00
0	0	0.00	0.00	Discover	10	115.02	0	0.00
2,836	0	8,205.56	0.00	Master Card	290	2,114.42	0	0.00
0	0	0.00	0.00	Visa	457	3,488.99	0	0.00
2	2	13.82	0.00		0	0.00	0	0.00
0	0	0.00	0.00		0	0.00	0	0.00
14	14	40.79	0.00		0	0.00	0	0.00
0	0	0.00	0.00		0	0.00	0	0.00
1	1	5.00	0.00		0	0.00	0	0.00
0	0	0.00	0.00		0	0.00	0	0.00
0	0	0.00	0.00		0	0.00	0	0.00
0	0	0.00	0.00		0	0.00	0	0.00

Subtotal	5,821	18,529.13		Subtotal	764	5,798.95		Subtotal	39,058	0.00
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764 5,798.95 7.59

# Revenue Center Time Period Detail

University - LaCrosse

Peggy Bauer

10/31/2011 To : 10/31/2011

Printed on Tuesday, November 01, 2011 - 6:05 AM

0.00	0.00	0.00	0.00	0.00	0.00	0.00%
0.00	0.00	0.00	0.00	0.00	0.00	0.00%
0.00	0.00	0.00	0.00	0.00	0.00	0.00%
<b>Total</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00%</b>



# Daily Revenue Center Sales Detail

University - LaCrosse

Printed on Tuesday, November 01, 2011 - 6:04 AM

Peggy Bauer

10/31/2011	To : 10/31/2011						
0.00	0.00	0.00	0.00	0.00	0.00	0.00%	
0.00	0.00	0.00	0.00	0.00	0.00	0.00%	
0.00	0.00	0.00	0.00	0.00	0.00	0.00%	
0.00	0.00	0.00	0.00	0.00	0.00	0.00%	
<b>Total</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00%</b>	



# Daily Consolidated Revenue Center Sales Detail

University - LaCrosse

Peggy Bauer

01/2011 To : 10/31/2011

Printed on Tuesday, November 01, 2011 - 11:11 AM

6 - Galley

51,891.34	Returns	4	-25.55	Carried Over	0	0.00	Gross Receipts	44,093.15
0.00	Voids	1	-5.70	+Checks Begun	48,286	54,212.68	Charged Receipts	0.00
2,321.34	Credit Total		-1.41	-Checks Paid	48,286	54,212.68	Service Charges	0.00
54,212.68	Change Grand Totl		54,245.34	+Transferred IN	0	0.00	+Charged Tips	0.00
	Rounding Total		0.00	=Outstanding	0	0.00	+Cash Tips Decl	0.00
	Grand Total		55,053.91				+Indirect Tips Decl	0.00
	Training Total	0	0.00				=Total Tips	0.00
	Mgr Voids	0	0.00				Tips Paid	0.00
	Error Corrects	646	1,875.34				Tips Due	0.00
	Cancel	14	-11.65					

51,891.34	Net Sales	% of Ttl	100.00%	Guests	0	% of Ttl	0.00%	Avg/Guest	0.00	Checks	48,286	% of Ttl	100.00%	Avg/Chk	1.07	Tables	0	% of Ttl	0.00%	Avg/Tbl	0.00	Turn Time	0.00
51,891.34					0			0.00		48,286				1.07		0				0.00		0.00	

6,325	Totals	31,577.20	21.00	Amex	6	45.41	FP Meal Online	0	0.00														
1				Discover	38	367.20	FP Meal Offline	38,085	0.00														
0	Bus Tax	0.00		Master Card	652	4,466.70		0	0.00														
1,989		9,548.94		Visa	1,036	7,615.63		0	0.00														
0		0.00			0	0.00		0	0.00														
13	OFF NT	87.63			0	0.00		0	0.00														
0		0.00			0	0.00		0	0.00														
2		12.60			0	0.00		0	0.00														
0		0.00			0	0.00		0	0.00														
66		470.37			0	0.00		0	0.00														
0		0.00			0	0.00		0	0.00														
0		0.00			0	0.00		0	0.00														
0		0.00			0	0.00		0	0.00														

8,396	Subtotal	41,717.74		Subtotal	1,732	12,494.94	Subtotal	38,085	0.00
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# Daily Revenue Center Sales Detail

University - LaCrosse

Printed on Tuesday, November 01, 2011 - 6:04 AM

Peggy Bauer

10/31/2011	To : 10/31/2011						
0.00	0.00	0.00	0.00	0.00	0.00	0.00%	0.00%
0.00	0.00	0.00	0.00	0.00	0.00	0.00%	0.00%
0.00	0.00	0.00	0.00	0.00	0.00	0.00%	0.00%
0.00	0.00	0.00	0.00	0.00	0.00	0.00%	0.00%
<b>Total</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00</b>	<b>0.00%</b>	<b>0.00%</b>

8:15	113	9	94	337
8:30	88	3	58	323
8:45	176	13	119	529
9:00	176	8	120	434
9:15	201	6	106	463
9:30	115	11	46	258
9:45	208	6	123	395
10:00	149	2	1	11
10:15	90			
10:30	197		1	
10:45	587	1	1	1
11:00	1826	4	1	3
11:15	888	2	1	4
11:30	769	2	3	3
11:45	922	1		1
12:00	2750		1	6
12:15	1702	1	3	6
12:30	1613	3	2	2
12:45	716	1	2	5
1:00	1330	2	2	2
1:15	1108	3		
1:30	407			2
1:45	208			1
2:00	27			2
2:15	4			
	<u>TOTALS</u>	<u>TOTALS</u>	<u>TOTALS</u>	<u>TOTALS</u>
	16467	87	740	3110

12:00	570			
12:15	420			
12:30	373			
12:45	173			
1:00	372			
1:15	183			
1:30	74	30	441	1206
1:45	174	35	278	864
2:00	243	22	235	848
2:15	304	29	234	847
2:30	187	14	185	632
2:45	99	14	95	472
3:00	145	8	98	430
3:15	181	9	157	612
3:30	157		2	21
3:45	223			
4:00	131			
4:15	139			
4:30	157			
4:45	170			
5:00	282			
5:15	432			
5:30	568			
5:45	599			
6:00	714			
6:15	759			
6:30	148	103	830	2070
6:45	186	77	781	2048
7:00	249	36	599	1813
7:15	212	51	527	1630
7:30	267	34	422	1382
7:45	239	30	360	1138
8:00	221	33	263	900
8:15	194	24	258	832
8:30	172	25	177	654
8:45	113	16	126	580
9:00	107	12	137	512
9:15	96	10	101	482
9:30	69	8	71	371
9:45	33	3	34	240
10:00				2
10:15				
	<u>TOTALS</u>	<u>TOTALS</u>	<u>TOTALS</u>	<u>TOTALS</u>
	11054	623	6411	20586

2:00	121	8	92	274
2:15	133	12	90	247
2:30	50	5	43	171
2:45	32	2	26	70
3:00	28	4	32	98
3:15	53	2	39	185
3:30	31	7	37	152
3:45	82	7	67	238
4:00	56	4	65	234
4:15	38	6	72	242
4:30	77	18	110	508
4:45	86	10	159	488
5:00	160	31	335	945
5:15	165	53	437	1113
5:30	222	57	573	1560
5:45	174	77	703	1693
6:00	190	51	648	1704
6:15	186	50	689	1776
6:30	244	46	610	1581
6:45	259	37	468	1214
7:00	172	21	360	1045
7:15	128	21	279	807
7:30	103	11	144	501
7:45	33	6	70	269
8:00	2		3	2
8:15				

**TOTALS**  
3023

**TOTALS**  
565

**TOTALS**  
6420

**TOTALS**  
18071

## Cartwright Center Hours of Operation for Fall 2011/ Spring 2012 Semester

**AUGUST 28, 2011 – MAY 13, 2012**

### REGULAR HOURS OF OPERATION

<b>CARTWRIGHT CENTER HOURS:</b>	<b>OPEN</b>	<b>CLOSED</b>
Sunday	11:00am	MIDNIGHT
Monday – Friday	7:00am	MIDNIGHT
Saturday	9:00am	MIDNIGHT

### FOOD SERVICE

#### *The Galley*

MONDAY – FRIDAY	8:00am	2:00pm
SATURDAY & SUNDAY	CLOSED	

#### *Trattoria*

SUNDAY	CLOSED	
MONDAY - FRIDAY	11:00 am	8:00 pm
SATURDAY	CLOSED	

#### *Cellar*

SUNDAY - SATURDAY	11:00am	10:00pm
<b>GRILL CLOSING TIMES:</b>	9:00pm	

#### *Cyber Café*

SUNDAY	CLOSED	
MONDAY-THURSDAY	7:00am	10:30pm
FRIDAY	7:00am	5:00pm
SATURDAY	CLOSED	

### COMPUTER LAB

MONDAY - FRIDAY	8:00am	11:30pm
SATURDAY	10:00am	11:30pm
SUNDAY	NOON	11:30pm

### TICKET OFFICE (When Classes are in session)

MONDAY - FRIDAY	9:00am	8:00pm
SATURDAY & SUNDAY	As Needed	

### TEXTBOOK SERVICE

MONDAY – FRIDAY	8:00am	4:30pm
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### BOOKSTORE

SUNDAY	CLOSED	
MONDAY – FRIDAY	8:00am	5:00pm
SATURDAY	10:00am	2:00pm

### MURPHY'S MUG

MONDAY – THURSDAY	7:45am	2:00pm
SUNDAY – WEDNESDAY	7:00 pm	10:00pm
FRIDAY	7:45 am	1:00pm

**SPECIAL HOURS OF OPERATION - FALL SEMESTER OPENING**

**AUGUST 29 – 30 (Monday & Tuesday)**

<b>Cartwright Center</b>	7:00am	5:00pm
Administrative Offices	8:00am	4:00pm
Galley	7:00am	2:00pm
Cellar/Trattoria/Cyber	CLOSED	
Bookstore/ Textbook Service	8:00am	5:00pm
Computer Lab	CLOSED	

**AUGUST 31 (Wednesday)**

<b>Cartwright Center</b>	7:00am	5:30pm
Administrative Offices	8:00am	4:30pm
Cyber Café	7:00am	2:00pm
The Cellar/Trattoria/Galley	CLOSED	
Bookstore/ Textbook Service	8:00am	5:00pm
Computer Lab	CLOSED	

**SEPTEMBER 1 - 2 (Thursday & Friday)**

<b>Cartwright Center</b>	7:00am	8:30pm
Administrative Offices	8:00am	4:30pm
Galley	7:00am	2:00pm
Cellar/Trattoria/Cyber	CLOSED	
Bookstore/ Textbook Service	8:00am	5:00pm
Computer Lab	CLOSED	

**SEPTEMBER 3 (Saturday)**

<b>Cartwright Center</b>	7:00am	7:00pm
Administrative Offices	CLOSED	
Card/Meal Plan Office	9:00 am	5:00 pm
Galley/Trattoria/Cyber	CLOSED	
Cellar	9:00am	5:00pm
Bookstore/ Textbook Service	9:00am	5:00pm
Computer Lab	CLOSED	

**SEPTEMBER 4 (Sunday)**

<b>Cartwright Center</b>	NOON	8:30pm
Administrative Offices	CLOSED	
Card/Meal Plan Office	Noon	4:30pm
Galley/Trattoria/Cyber Cafe	CLOSED	
Cellar	Noon	8:00pm
Cyber Café	1:00pm	5:00pm
Bookstore/Textbook Service	Noon	4:30 pm
Computer Lab	11:00am	6:00pm

**SEPTEMBER 5 (Monday-Labor Day)**

<b>Cartwright Center</b>	10:00am	MIDNIGHT
Administrative Offices	CLOSED	
Card/Meal Plan Office	11:00 am	4:00 pm
Galley/Trattoria/Cyber Café	CLOSED	
Cellar	11:00am	10:00pm
Bookstore/Textbook Service	10:00am	4:00 pm
Computer Lab	11:00 am	11:30pm

**SEPTEMBER 6 (Tuesday) Classes Begin**

*Cartwright Centers - Resume Regular Hours; Transferability to The Cellar and Trattoria begins*



**SPECIAL HOURS OF OPERATION - THANKSGIVING RECESS**

**Tuesday, November 22 - Sunday, November 27**

**NOVEMBER 23 (Wednesday)**

<b>Cartwright Center</b>	7:00am	7:00pm
Administrative Offices	8:00am	4:30pm
Computer Lab	CLOSES @ 5:00pm for Break	
Galley	7:00am	2:30pm
Trattoria/Cyber/Cellar	CLOSED	

**NOVEMBER 24 (Thursday)**

**THANKSGIVING HOLIDAY**

<b>Cartwright Center</b>	CLOSED
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**NOVEMBER 25 (Friday)**

<b>Cartwright Center</b>	7:00am	5:00pm
Administrative Offices	8:00am	4:00pm

**NOVEMBER 26 (Saturday)**

<b>Cartwright Center</b>	CLOSED
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**NOVEMBER 27 (Sunday)**

<b>Cartwright Center</b>	3:00pm	MIDNIGHT
Computer Lab	3:00pm	11:30pm
Cyber Café/Galley/ Trattoria	CLOSED	
Cellar	4:00pm	10:00pm

**NOVEMBER 30 (Monday)**

Resume Regular Operation Hours

**SPECIAL HOURS OF OPERATION – FINAL EXAM WEEK**

**Final Exam Week DECEMBER 16-21**

**Cartwright Center** Regular hours of operation PLUS:

**DECEMBER 15 (Thursday)**

State Room/Main Deck	Open until 2:00 pm
Computer Lab	Open until 2:00am

**DECEMBER 16 (Friday)**

State Room/Main Deck	Open until 2:00am
Computer Lab	Open until 1:30am

**DECEMBER 18 (Sunday) Commencement**

<b>Cartwright Center</b>	8:00am	MIDNIGHT
Bookstore	10:00am	2:00pm

**DECEMBER 20 (Tuesday)**

Cellar **Closes @ 10:00pm for Winter Break**

**DECEMBER 21 (Wednesday) Last Day of Finals**

<b>Cartwright Center</b>	7:00am	8:30pm
Computer Lab	8:00am	7:30 pm
Galley( <i>last day of semester</i> )	8:00am	2:00pm
Trattoria( <i>last day of semester</i> )	11:00am	8:00pm

Cyber Café/ Cellar CLOSED

**DECEMBER 22 - 23 (Thursday - Friday)**

Cartwright Center	7:00am	5:00pm
Administration Offices	8:00am	4:00pm
Cyber Cafe	7:45am -10:30am &	11:00am-1:30pm
Computer Lab	CLOSED	

*All Food Service Operations closed for the Interim (except the Cyber Café)*

**SPECIAL HOURS OF OPERATION - DURING SEMESTER BREAK**

**DECEMBER 24 (Saturday) - DECEMBER 26 (Monday)**

Cartwright Center CLOSED

**DECEMBER 27 (Tuesday) - DECEMBER 30 (Friday)**

Cartwright Center	7:00am	5:00pm
Administration Offices	7:30am	4:00pm
Cyber Cafe	7:45am -10:30am &	11 :00am – 1 :30pm
Computer Lab	CLOSED	

**DECEMBER 31 (Saturday) - JANUARY 2 (Monday)**

ALL FACILITIES CLOSED

**J-TERM HOURS OF OPERATION**

**JANUARY 3 - JANUARY 6 (Tues – Fri) and JANUARY 9 – 13 (Mon – Fri)**

Cartwright Center	7:00am	5:00pm
Administrative Offices	7:30am	4:00pm
Computer Lab	8:00am	3:30pm
Cyber Cafe	7:45am	- 10:30am & 11:00 am – 1:30 pm

**JANUARY 7 & 8 and 14 & 15 (Saturdays & Sundays)**

Cartwright Center CLOSED

**JANUARY 16 (Monday) MARTIN LUTHER KING, JR. HOLIDAY**

Cartwright Center CLOSED/No Classes

**JANUARY 17 (Tuesday) - JANUARY 20 (Friday)**

Cartwright Center	7:00am	5:00pm
Administrative Offices	7:30am	4:00pm (Tuesday)
	8:00 am	4:30 pm (Wednesday – Friday)
Cyber Café	7:45am - 10:30am and	11:00 am – 1:30 pm (Jan 17 & 18)
Galley	7:00am	2:00pm (Jan 19 & 20)

**SPRING SEMESTER 2011**

**JANUARY 21 (Saturday) Res Halls open at 9:00am**

Cartwright Center 7:00am 10:00pm

**JANUARY 22 (Sunday)**

Cartwright Center	11:00 am	MIDNIGHT
Bookstore/Textbook Service	12:00 pm	5:00 pm

Card/Meal Plan Office	12:00 pm	5:00 pm
Cellar	12:00 pm	10:00 pm

**JANUARY 23 (Monday)**

**CLASSES BEGIN**

All Operations Resume Regular Hours      Transferability Begins

**SPECIAL HOURS OF OPERATION - SPRING BREAK (March 11-17)**

**MARCH 8 (Thursday)**

**Cartwright Center**  
Cellar      *Closes @ 10:00pm for Spring Break*

**MARCH 9 (Friday)**

<b>Cartwright Center</b>	7:00am	7:00pm
Computer Lab	CLOSES @ 5:00pm for Spring Break	
Galley	7:00am	2:30pm
Trattoria	11:00 am	2:30pm
Cellar/Cyber Café	CLOSED	

**MARCH 10 & 11 (Saturday & Sunday)**

**Cartwright Center**      CLOSED

**MARCH 12 (Monday) - MARCH 16 (Friday)**

<b>Cartwright</b>	7:00am	4:30pm
Administrative Office	8:00am	4:00pm
Bookstore/Textbook Service	8:00am	4:00pm
Cyber Café	7:45am	-10:30am & 11:00am – 1:30pm
Career Services	8:00am	4:30pm

**MARCH 17 (Saturday)**

**Cartwright & Center**      CLOSED

**MARCH 18 (Sunday)**

<b>Cartwright Center</b>	3:00pm	MIDNIGHT
Cellar	4:00pm	10:00pm

**MARCH 19 (Monday)**

All Operations Resume Regular Hours

**SPECIAL HOURS OF OPERATION (April 6 – 8)**

**APRIL 6 (Friday) [Food Areas]**

<b>Cartwright Center</b>	7:00am	MIDNIGHT
Galley	7:00am	2:30pm
Trattoria	11:00am	8:00pm
Cyber Café & Cellar	CLOSED	

**APRIL 7 (Saturday)**

**Cartwright Center**      CLOSED

**APRIL 8 (Sunday)**

<b>Cartwright Center</b>	4:00pm	MIDNIGHT
Cellar	4:00pm	10:00pm
Computer Lab	4:00pm	11:30pm

**SPECIAL HOURS OF OPERATION – FINAL EXAM WEEK (May 6 – 12)**

**FINAL EXAM WEEK (May 6-12)**

**Cartwright Center**

Regular Hours of Operation PLUS:

**MAY 6 (Sunday)**

Cartwright Center	Open @ 9 am for study
State Room/Main Deck	Open until 2:00am
Computer Lab	closes @ 1:30 am

**MAY 7 (Monday)**

State Room/Main Deck	Open until 2:00am
Computer Lab	closes @ 1:30 am

**MAY 9 (Wednesday)**

Bookstore/Textbook Service	8:00am	5:00pm
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**MAY 10 (Thursday)**

Bookstore/Textbook Service	8:00am	5:00pm
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**MAY 11 (Friday) LAST DAY OF FINALS**

<b>Cartwright Center</b>	7:00am	10:00pm
Bookstore/Textbook Service	8:00am	5:00pm
Computer Lab	8:00am	9:00pm
Galley	8:00am	2:00pm
Trattoria	11:00am	2:00pm
Cellar	11:00am	9:00pm
	<b>Transferability 1:30 until 9:00pm</b>	
Cyber Café	7:00am	5:00pm

**MAY 12 (Saturday)**

<b>Cartwright Center</b>	8:00am	7:00pm
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**MAY 13 (Sunday) Commencement**

<b>Cartwright Center</b>	8:00am	7:00pm
Bookstore	9:00am	6:30pm
Textbook Service	9:00am	4:30 pm
Cyber Café/Trattoria	CLOSED	
Computer Lab	CLOSED	

**MAY 14 (Monday) - May 18 (Friday)**

<b>Cartwright Center</b>	7:00am	5:00pm
Administrative Office	7:30am	4:00pm
Bookstore/Textbook Service	8:00am	5:00pm
Computer Lab	8:00am	3:30pm
Cyber Café	7:45am	-10:30am & 11:00 - 1:30pm
Cellar/Galley/Trattoria	CLOSED	

**MAY 19 (Saturday), May 20 (Sunday)**

Cartwright Center	CLOSED
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**END OF SPRING SEMESTER 2010****SUMMER SESSION I Monday, May 21 –Friday, June 15****MAY 21 (Monday) – MAY 25(Friday)**

<b>Cartwright Center</b>	7:00am	5:00pm
Administrative Office	7:30am	4:00pm
Bookstore/Textbook Service	8:00am	5:00pm
Computer Lab	8:00 am	3:30 pm
Cyber Café	CLOSED	
Galley	7:45am	1:30pm

**MAY 26 & 27, JUNE 2 & 3, JUNE 9 & 10 (Saturdays & Sundays)**

Cartwright Center      CLOSED

**MAY 28 (Monday – Holiday)**

Cartwright Center      CLOSED

**MAY 29 – JUNE 1 (Tuesday - Friday), JUNE 4 – JUNE 8; June 11 – June 15 (Monday – Friday)**

<b>Cartwright Center</b>	7:00am	5:00pm
Administrative Office	7:30am	4:00pm
Bookstore/Textbook Service	8:00am	5:00pm
Cyber Café	7:45am	-10:30am & 11:00 - 1:30pm
Computer Lab	8:00am	3:30pm

**SUMMER SESSION II      Monday, June 18 – Friday, July 13**

**JUNE 16 & 17, JUNE 23 & 24; JUNE 30 & JULY 1 & 2 (Mon); July 7 & 8 (Saturdays & Sundays)**

Cartwright Center      CLOSED

**JUNE 18 – JUNE 22; June 25– June 29; July 3 (Tues.) – 6; and July 9 - 13 (Monday - Friday)**

<b>Cartwright Center</b>	7:00am	5:00pm
Administrative Office	7:30am	4:00pm
Bookstore/Textbook Service	8:00am	5:00pm
Computer Lab	8:00 am	3:30 pm
Cyber Café/Cellar	CLOSED	
Galley	7:45am	1:30pm
Career Services	8:00am	4:30pm

**SUMMER SESSION III      Monday, July 16 – Friday, August 10**

**JULY 14 & 15, JULY 21 & 22, July 28 & 29; August 4 & 5 (Saturdays & Sundays)**

Cartwright Center      CLOSED

**JULY 16 – JULY 20, JULY 23 – 27; July 30 – August 3, August6 – August 10 (Monday - Friday)**

<b>Cartwright Center</b>	7:00am	5:00pm
Administrative Office	7:30am	4:00pm
Bookstore/Textbook Service	8:00am	5:00pm
Computer Lab	8:00 am	3:30 pm
Cyber Café	CLOSED	
Galley	7:00am	1:30pm
Career Services	8:00am	4:30pm

**INTERIM HOURS Saturday, August 11 – Sunday, August 26**

**AUGUST 11 & 12, AUGUST 18 & 19, August 25 & 26 (Saturdays & Sundays)**

Cartwright Center      CLOSED

**AUGUST 13 – AUGUST 17, and August 20 – August 24 (Monday - Friday)**

<b>Cartwright Center</b>	7:00am	5:00pm
Administrative Office	7:30am	4:00pm
Bookstore/Textbook Service	8:00am	5:00pm
Computer Lab	CLOSED	
Cyber Café	7:45am	- 10:30am & 11:00am - 1:30pm
Cellar/Galley	CLOSED	
Career Services	8:00am	4:30pm

# Appendix

## Exhibit N – Geotechnical Report





**Design Phase Geotechnical Report:**

Proposed Student Center  
University of Wisconsin - La Crosse  
La Crosse, Wisconsin

**Prepared for:**

Mr. Scott Kindness  
Kindness Architecture and Planning

December 6, 2011  
WIL11.3754

I hereby certify that this report was prepared by me or under my direct supervision, and that I am a duly registered engineer under the laws of the State of Wisconsin.

A handwritten signature in black ink, appearing to read "Colby T. Verdegan".

Colby T. Verdegan, PE  
Geotechnical Engineer  
Registration Number 36326  
Date: December 6, 2011

# Chosen Valley Testing, Inc.

Geotechnical Engineering and Testing • 135 Bucher Place • LaCrosse, WI 54603 • Telephone (608) 782-5505 • Fax (608) 785-2818

Mr. Scott Kindness  
Kindness Planning and Architecture  
517 East Menomonee Street  
Milwaukee, WI 53202  
scott@kindnessa-p.com

December 6, 2011

**Re: Design Phase Geotechnical Report  
Proposed Student Center  
University of Wisconsin – La Crosse  
La Crosse, Wisconsin  
CVT Project Number: WIL11.3754**

Dear Mr. Kindness:

As authorized, we have completed the geotechnical evaluation for proposed student center in La Crosse, Wisconsin. This letter briefly summarizes the findings in the attached report.

## **Summary of Boring Results**

At the surface, the borings encountered about ½ to 2 feet of topsoil materials. The topsoil consisted primarily of slightly organic sandy lean clays. Borings B-2 and B-6 then encountered sandy fill materials to about 9 feet below the surface.

Below the topsoil and fill materials, four of the borings encountered sands with silt that were considered 'possible' fill, because these materials were darker in color, but lacked more obvious indicators of fill, such as debris. B-5, B-7, and B-8 encountered the 'possible' fill to about 2½ to 6½ feet, while B-2 encountered the 'possible' fill to about 11½ feet.

Below the upper materials, the borings were dominated by clean sands. All of the borings terminated in the clean sands at about 21 feet below the surface.

Groundwater was not recorded in any of the borings and no overly wet or water bearing samples were recovered. We would expect groundwater levels to fluctuate seasonally with nearby creeks and rivers as well as with local weather patterns.

## **Summary of Analysis and Recommendations**

The borings indicated that the soils on this site are dominated by natural sands which are covered with fill materials and 'possible' fill materials in some areas. Based on the results of the borings, we are of the

opinion that the natural sands are suitable for support of the structure on conventional spread footing foundations – provided the soils at footing grade are heavily surface compacted, and that any existing fill soils are removed and replaced with compacted granular soils. These fill materials were about 9 feet deep at the locations explored. The 'possible' fill soils should be reviewed by qualified geotechnical personnel during excavation to determine whether these soils should be removed. If confirmed as fill, we recommend removing the fill soils and replacing them with engineered fill. These materials were about 2½ to 11½ feet deep at the locations explored.

With the recommended soil corrections and general design information, we estimate that footings may be designed to exert a bearing pressure of up to 8,000 pounds per square foot. At this capacity, total settlements are expected to be on the order of 1 inch beneath the maximum column loads. Differential settlement is expected to be less than ½ inch between similarly loaded footings. These estimated bearing capacities and settlement values are preliminary at this time, and should be verified and/or updated by additional soil borings and soil testing once more specific design information is available.

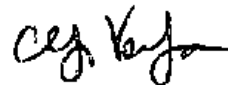
**Remarks**

The attached report provides more details of our recommendations for the proposed project. We appreciate the opportunity to serve you. If you have any questions about our report, please feel free to contact us at in La Crosse at (608) 782-5505 or in our corporate office in Rochester at (507) 281-0968.

Sincerely,  
**Chosen Valley Testing, Inc.**



John Haas, EIT  
Geotechnical Engineer



Colby T. Verdegan, PE  
Sr. Geotechnical Engineer

Cc. Doug Ramsey  
HSR Associates  
[dramsey@hsrassociates.com](mailto:dramsey@hsrassociates.com)

P:\LaCrosse Drilling Files\2011 Drilling Files\WIL11.3754 (UWL Student Center)\WIL11.3754A.doc

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**BORING LOCATION SKETCH**  
**LOG OF BORING # 1- 8**  
**LEGEND TO SOIL DESCRIPTION**  
**SOIL EVALUATION - STORM**

**Pre-Design Phase Geotechnical Report  
Proposed Student Center  
University of Wisconsin – La Crosse  
La Crosse, Wisconsin**

CVT Project Number: WIL11.3754  
Date: December 6, 2011

## **A. Introduction**

The intent of this report is to present our findings and describe the means used to collect the data. The data was collected for a specific purpose and may not be suitable for other purposes. We should be consulted before attempting to use the data for other uses. A complete and thorough review of the entire document, including its assumptions and its appendices, should be undertaken immediately upon receipt.

### **A.1. Purpose**

This geotechnical report was prepared to assist planning for proposed student center in La Crosse, Wisconsin. Our services were authorized by Mr. Scott Kindness of Kindness Planning and Architecture.

### **A.2. Scope**

To obtain data for analysis, eight penetration test borings were drilled at the site. The borings were drilled to depths of about 20 feet. Our engineering scope consisted of providing pre-design geotechnical recommendations for planning the proposed student center and stormwater infiltration areas.

### **A.3. Boring Locations**

The preferred boring locations were indicated to Chosen Valley Testing on a site plan provided by the client. The Boring Location Sketch in the Appendix shows the approximate boring locations as drilled. Elevations at the borings were provided by the client and are indicated on the respective Log of Boring sheets in the Appendix.

### **A.4. Geologic Background**

A geotechnical report is based on subsurface data collected for the specific structure or problem. Available geologic data from the region can help interpretation of the data and is briefly summarized in this section.

Geologic maps of the area indicate that the dominant soils in the area are alluvial deposits of sands and gravels that may be overlain by layers of silt or clay. Bedrock is likely 100 feet or more below the surface. The uppermost bedrock is expected to be Cambrian Age sandstone.

## B. Subsurface Data

The borings were performed using penetration test procedures (Method of Test D1586 of the American Society for Testing and Materials). This procedure allows for the extraction of intact soil specimen from deep in the ground. With this method, a hollow-stem auger is drilled to the desired sampling depth. A 2-inch OD sampling tube is then screwed onto the end of a sampling rod, inserted through the hole in the auger's tip, and then driven into the soil with a 140-pound hammer dropped repeatedly from a height of 30 inches above the sampling rod. The sampler is driven 18 inches into the soil, unless the material is too hard. The samples are generally taken at 2½ to 5-foot intervals. The core of soil obtained was classified and logged by our drilling personnel at the site and a representative portion was then sealed and delivered to our laboratory for further review.

### B.1. Strata

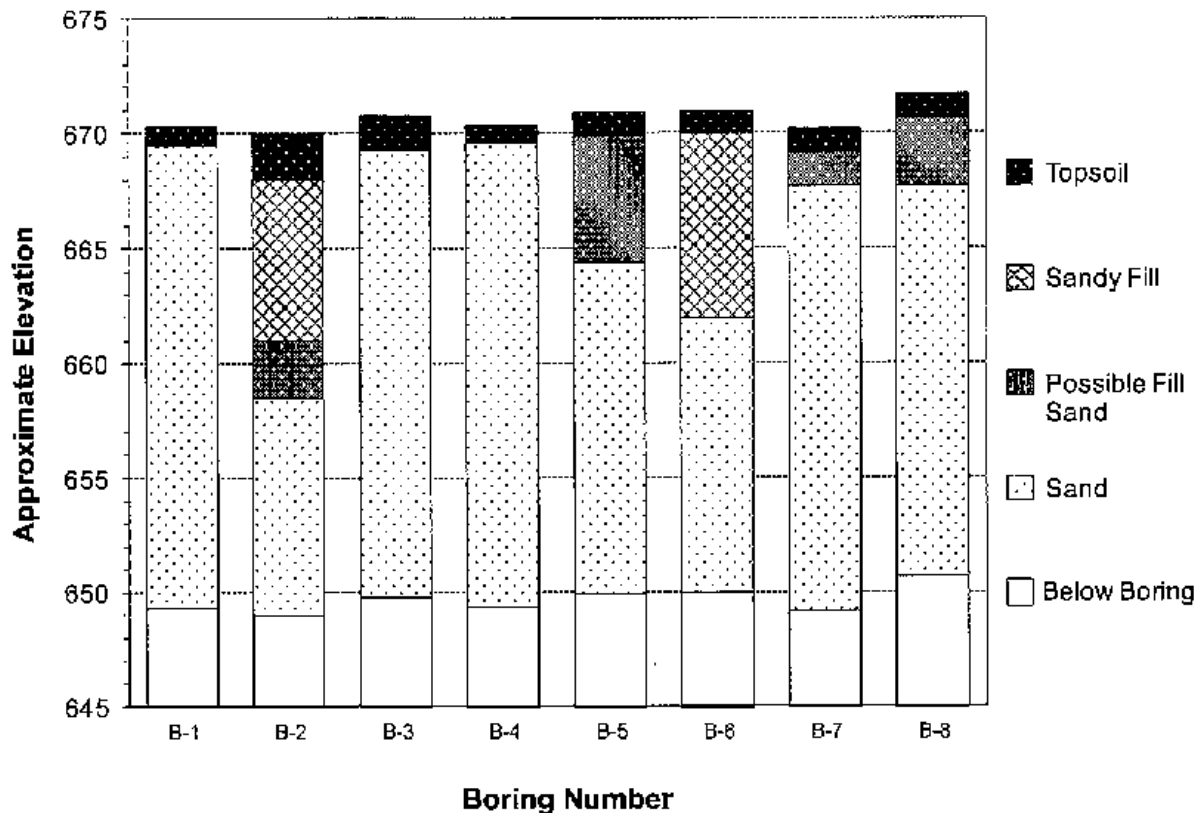
At the surface, the borings encountered about ½ to 2 feet of topsoil materials. The topsoil consisted primarily of slightly organic sandy lean clays. Borings B-2 and B-6 then encountered sandy fill materials to about 9 feet below the surface. The fill was dark brown and mixed.

Below the topsoil and fill materials, Borings B-2, B-5, B-7, and B-8 encountered sands with silt that were considered 'possible' fill, because these materials were darker in color, but lacked more obvious indicators of fill, such as debris. B-5, B-7, and B-8 encountered the 'possible' fill to about 2½ to 6½ feet, while B-2 encountered the 'possible' fill to about 11½ feet.

Below the upper materials, the borings were dominated by clean natural sands. All of the borings terminated in these soils at about 21 feet below the surface.

For the reader's convenience, the soil boring data has been summarized in the cross-section on the following page. Please refer to the Log of Boring sheets in the Appendix for more detailed information.





### B.2. Penetration Test Results

**Penetration Test Results:** The number of blows needed for the hammer to advance the penetration test sampler is an indicator of soil characteristics. The results tend to be more meaningful for natural mineral soils, than for fill soils. In fill soils, density tests are more meaningful.

Penetration resistance values ("N" Values) of 4 to 10 Blows per Foot (BPF) were recorded in the sandy fill materials, indicating they were somewhat variable and possibly uncompacted. The 'possible' fill sands with silt returned N-values from 4 to 9 BPF, indicating they were very loose to loose. The clean sands returned values of 4 to 12 BPF, indicating they were very loose to medium dense, but were most often loose to medium dense.

A key to the descriptors used to qualify the relative density of soil (such as *soft*, *stiff*, *loose* and *dense*) can be found on the legend to Soil Description in the Appendix.

### B.3. Groundwater Data

During drilling, the drillers may note the presence of moisture on the sampler, in the cuttings, or in the borchole itself. These findings are reported on the Logs of Boring. Because water levels vary with weather, time of year, and other factors, the presence or lack of water during exploration is subject to interpretation and is not always conclusive.

Groundwater was not recorded in any of the borings and no overly wet or water bearing samples were

recovered. We would expect groundwater levels to fluctuate seasonally with nearby creeks and rivers as well as with local weather patterns.

### **C. Design Data**

Because each structure has a different loading configuration and intensity, different grades, and different structural or performance tolerances, the results of a geotechnical exploration will mean different things for different facilities. If the design of the facility changes, the soils engineer should be contacted to discuss the possible implications of the changes. Without a chance to review such changes, the recommendations of the soils engineer may no longer be valid or appropriate.

The project consists of preliminary design of a new student center, consisting of a new building, parking area, and stormwater infiltration areas. Structural design information is preliminary at this time and was not provided. According to the client, the proposed structure will most likely be at least a 190,000 square foot, 3-story building with a partial basement. Finished floor grades are assumed to be near the existing grades at the site. For the purpose of analysis, maximum column loads have been estimated to be on the order of 750 to 1,500 kips.

Traffic information was not provided. We have assumed the paved areas will encounter primarily auto traffic and occasional trucks.

### **D. Analysis**

The borings indicated that the soils on this site are dominated by natural sands which are covered with fill materials and 'possible' fill materials in some areas. The fill materials should be removed from the building areas and replaced as needed with clean, compacted sands.

Footings for the new structure would be expected to bear on the existing natural sands or on the replacement sand fill. Whereas the sands are rather loose, and the anticipate foundations loads are rather substantial, extensive surface compaction would typical be performed on the sands to improve bearing capacity and decrease settlement potential. With proper implementation of these improvements, foundations for the structure could likely be designed to exert pressures of up to 8,000 psf. If these pressures were used, additional geotechnical exploration would be recommended – primarily to confirm the nature of the soils below the depths explored. If soils more compressible than the clean sands are present within the stress zone expected to be affected by the foundations, lower pressures or other foundation approaches may be warranted.

The remainder of this report provides more details of our recommendations for the proposed building, paved areas, and stormwater pond.

## **E. Building Recommendations**

### **E.1. Grading Recommendations**

**E.1.a. Stripping:** We recommend completely removing the topsoil materials from below the building and oversize areas. At the locations explored, these materials were typically about ½ to 2 feet deep.

**E.1.b. Soil Corrections:** Fill soils were encountered in the areas of Borings B-2 and B-6. We recommend removing all fill materials from below the structure and oversize areas. These materials were about 9 feet deep at the locations explored.

Materials that were considered 'possible' fill were encountered in Borings B-2, B-5, B-7, and B-8. These soils should be reviewed by qualified geotechnical personnel during excavation to determine whether these soils should be removed. If confirmed as fill, we recommend removing the fill soils and replacing them with engineered fill. These materials were about 2½ to 11½ feet deep at the locations explored.

**E.1.c. Oversizing:** Any stripping or corrective excavations should be oversized at least 1 foot beyond the building footing areas for each foot of fill needed below footing grade. This over-sizing can be reduced by up to 50% if rather precise staking is present during grading. In that event, we suggest allowing some extra width as a nominal safety factor against stakes getting moved or knocked down during grading. Extra over-sizing also provides some protection for the owner, in the event the building position changes from the intended position at a later date.

**E.1.d. Filling and Compaction:** We recommend using clean sands having less than 15% particles passing the number 200 sieve, where fill is needed below foundations. The on-site sands appear to be generally suitable for reuse as fill, provided they are adequately compacted.

All fill below the building and in the oversized area should be compacted to a minimum of 100% of its maximum standard Proctor density (ASTM D 698).

**E.1.e. Surface Compaction of Soils at Footing Grade:** The soils at depth were generally rather loose. To provide more uniform support to the structure, we recommend surface-compacting the soils at footing elevation with a large vibratory compactor, or a backhoe with a "hoe-ram" compaction attachment. Tests should be conducted during the compaction operation to evaluate the compaction efforts. Subject to that evaluation, additional compactive effort may be deemed warranted.

### **E.2. Building Design**

**E.2.a. Foundation Depth:** We recommend placing foundations for heated structures at least 48 inches below the exposed ground surface for frost protection. Interior foundations in heated areas may be placed directly below slabs. Footings for unheated structures should be placed 60 inches below the exposed ground surface.

**E.2.b. Bearing Capacity and Settlement:** With the recommended soil corrections and general design information, we estimate that footings may be designed to exert a bearing pressure of up to 8,000 pounds per square foot.

At this capacity, total settlements are expected to be on the order of 1 inch beneath the maximum column loads. Differential settlement is expected to be less than ½ inch between similarly loaded footings. These estimated bearing capacities and settlement values are preliminary at this time, and additional soil borings and analysis may be warranted prior to final design.

**E.2.c. Vapor Barrier:** A vapor barrier is recommended below slabs that will receive floor coverings. Some contractors prefer to place this below a sand layer, to reduce the potential for curling.

## F. Paved Areas

### F.1. Stripping and Grading

We recommend stripping topsoil and existing pavements from below newly paved areas. These materials were about ½ to 2 feet deep at the locations explored. To promote uniformity and limit differential frost heave, we recommend thoroughly scarifying, mixing and recompacting the soils exposed after the stripping operation. All fill below paved areas should be compacted to at least 95% of its maximum standard Proctor density.

### F.2. Pavement Design

Upon completion of grading, the subgrade is expected to consist of materials ranging from silty sands to clean sands. We recommend designing pavements based on the actual subgrade soils present and using support values with the following estimated characteristics:

Soil Type	AASHTO Classification	Frost Index	Design Group Index	K-Value	Soil Support Factor
Clean Sand	A-3	F-2	5	250	5.1
Silty Sand	A-2-4/A-4	F-3	10	200	4.5

Traffic information was not provided. We have assumed the paved areas will encounter primarily auto traffic and occasional trucks. Based on the above support values and assumed traffic loads, we recommend a section consisting of at least 3 inches of bituminous and 6 inches of aggregate base. This section should be considered preliminary, subject to review by the project civil engineering consultant, and their experience with pavement design and performance in the area of the project.

## **G. Pond Recommendations**

As requested, infiltration rates were estimated for the various materials encountered in the storm water pond borings (B-1, B-2, B-7, and B-8). The borings encountered materials ranging from sandy clay loam topsoil to clean sands. Infiltration rates for these materials were estimated to range from 0.11 to 3.60 inches per hour based on USDA soil classification. The infiltration/permeability values are the recommended design values from the Wisconsin DNR. Please see the Soil Evaluation – Storm sheet in the Appendix for more details. Double-ring infiltrometer testing could be performed to provide site specific infiltration values, but was not part of our initial work scope.

## **H. General Grading Recommendations**

### **H.1. Dewatering**

As mentioned, groundwater was not encountered in the borings. A sump pump should be capable of removing any moisture that is able to pond in excavations above the water table.

### **H.2. Excavation**

Excavation operations can likely be accomplished with a variety of equipment provided the soils are not overly wet. Rubber-tired equipment tends to have difficulty traversing dry sands. A backhoe is recommended for any deep excavations.

### **H.3. Sideslopes**

The contractor will be required to slope or shore the excavations as needed to meet OSHA requirements for safety and to limit disturbance to surrounding structures. The sands on site are expected to be Type C soils as defined by OSHA.

### **H.4. Cold Weather**

If the excavation occurs during freezing temperatures, good winter construction practices should be used. Frozen fill should **not** be used, nor should structural filling take place on frozen ground. Slab areas should be completely thawed before placing of concrete.

### **H.5. Construction Testing and Documentation**

Ideally, the foundation improvements should be evaluated and documented by qualified personnel. If the filling proceeds during periods of freezing weather, full-time testing should be considered to help confirm that imported fill is thawed prior to and during compaction, and that all snow has been removed before placement of the fill.

Pockets of deep fill, debris or foundations may be encountered at unexpected locations. Geotechnical evaluations and documentation are strongly recommended during grading to help identify conditions,

document over-sizing and evaluate options, if necessary.

All fill should be evaluated for conformance to the project gradation requirements and should be tested for compaction. The surface compaction efforts should be tested after compaction with a Dynamic Cone Penetrometer or similar implement. Subject to that evaluation, additional effort or compaction with alternative compaction equipment maybe deemed warranted.

Although our firm offers testing services relating to structural components of the project (such as concrete testing, reinforcement observations, etc.), specification of such services is beyond our work scope and the designer(s) should be consulted as to such requirements.

### I. Level of Care

The services provided for this project have been conducted in a manner consistent with that level of care and skill ordinarily exercised by members of the profession currently practicing in this area, under similar budget and time constraints. This is our professional responsibility. No other warranty, expressed or implied, is made.

### J. Certification

I hereby certify that this report was prepared by me or under my direct supervision, and that I am a duly registered engineer under the laws of the State of Wisconsin.



Colby T. Verdegan, PE  
Geotechnical Engineer  
Registration Number 36326  
Date: December 6, 2011



## Appendix

**Boring Location Sketch**

**Log of Boring # 1- 8**

**Legend to Soil Description**

**Soil Evaluation - Storm**

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Chosen Valley Testing, Inc.

# Boring Location Sketch

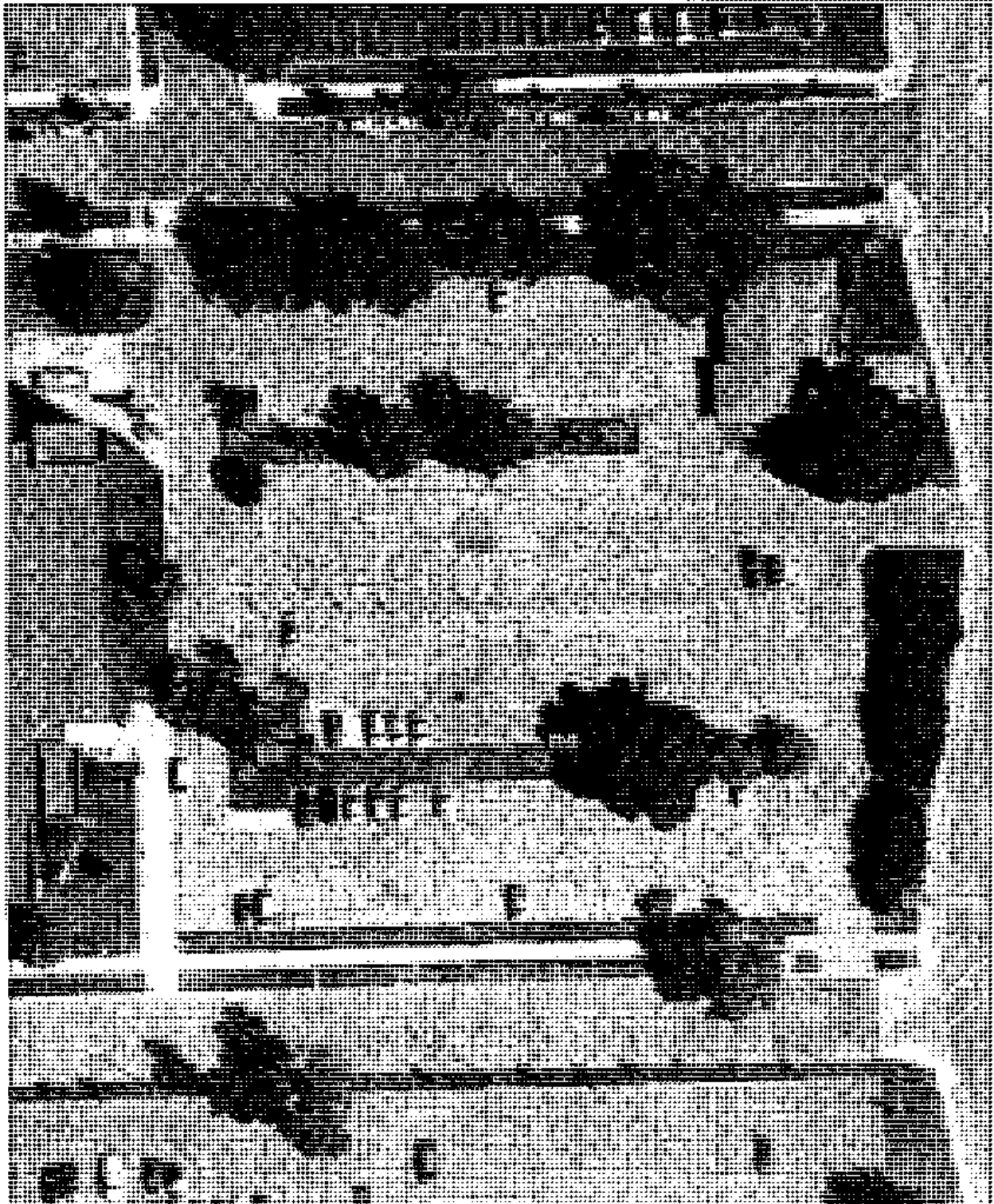
Proposed Student Center  
UW-La Crosse  
La Crosse, WI

N



## Legend

- Boring Locations



# LOG OF BORING

CHOSEN VALLEY TESTING

# CVT

PROJECT: WIL11.3754 Design Phase Geotechnical Evaluation Proposed Student Center University of Wisconsin - La Crosse La Crosse, Wisconsin	BORING: <b>B-1</b>
	LOCATION: See attached sketch.
	DATE: 11/7/2011      SCALE: 1" = 3'

Elev.	Depth	USCS Symbol	Description of Materials (ASTM D 2487/2488)	BPF	WL	Tests and Notes
670.3	0.0					
669.5	0.8	CL	<b>Slightly Organic SANDY LEAN CLAY</b> trace roots, dark brown. (Topsoil)			
		SP	<b>POORLY GRADED SAND</b> fine-grained, light brown to tan, moist, loose. (Alluvium)	8		
				6		
				6		
				7		
				6		
				7		
				6		
649.3	21.0		End of boring. Boring dry upon completion. Boring sealed upon completion.	6		

CVT STANDARD WIL11.3754 (UWL STUDENT CENTER).GPJ LOG A GINNOE.GDT 12/8/11

# LOG OF BORING

CHOSEN VALLEY TESTING

# CVT

PROJECT: WII.11.3754 Design Phase Geotechnical Evaluation Proposed Student Center University of Wisconsin - La Crosse La Crosse, Wisconsin				BORING: <b>B-2</b>		
				LOCATION: See attached sketch.		
				DATE: 11/7/2011	SCALE: 1" = 3'	
Elev. 670.0	Depth 0.0	USCS Symbol	Description of Materials (ASTM D 2487/2488)	BPF	WL	Tests and Notes
668.0	2.0	CL	<b>Slightly Organic SANDY LEAN CLAY</b> 7-inch root zone, dark brown to black. (Topsoil/Fill)			
		SM	<b>SILTY SAND</b> fine-grained, trace gravel, mixed, black to brown, moist, very loose to loose. (Fill)	7		
				4		
				9		
661.0	9.0	SP SM	<b>POORLY GRADED SAND WITH SILT</b> fine-grained, dark brown, moist, very loose. (Alluvium/Possible Fill)	4		
658.5	11.5	SP	<b>POORLY GRADED SAND</b> fine-grained, light brown to tan, moist, loose to medium dense. (Alluvium)	9		
				10		
				9		
649.0	21.0		End of boring. Boring dry upon completion. Boring sealed upon completion.			

CVT STANDARD WII.11.3754 (UVA, STUDENT CENTER), GP J, LOG A GNNND5.GDT, 12/8/11

# LOG OF BORING

CHOSEN VALLEY TESTING



PROJECT: WIL11.3754 Design Phase Geotechnical Evaluation Proposed Student Center University of Wisconsin - La Crosse La Crosse, Wisconsin	BORING: <b>B-3</b>	
	LOCATION: See attached sketch.	
	DATE: 11/7/2011	SCALE: 1" = 3'

Elev.	Depth	USCS Symbol	Description of Materials (ASTM D 2487/2488)	BPF	WL	Tests and Notes
670.8	0.0	CL	<b>Slightly Organic SANDY LEAN CLAY</b> trace roots, dark brown. (Topsoil)			
669.3	1.5	SP	<b>POORLY GRADED SAND</b> fine-grained, light brown to tan, moist, loose to medium dense. (Alluvium)	7		
				5		
				7		
				6		
				10		
				12		
				6		
649.8	21.0		End of boring. Boring dry upon completion. Boring sealed upon completion.			

CVT STANDARD WIL11.3754 (UWL STUDENT CENTER).GPJ LOG A.GINNOB.GDT 12/8/11

# LOG OF BORING

CHOSEN VALLEY TESTING

# CVT

<b>PROJECT:</b> WIL11.3754 Design Phase Geotechnical Evaluation Proposed Student Center University of Wisconsin - La Crosse La Crosse, Wisconsin	<b>BORING:</b> B-4	
	<b>LOCATION:</b> See attached sketch.	
	<b>DATE:</b> 11/7/2011	<b>SCALE:</b> 1" = 3'

Elev.	Depth	USCS Symbol	Description of Materials (ASTM D 2487/2488)	BPF	WL	Tests and Notes
670.4	0.0					
669.6	0.8	CL	<b>Slightly Organic SANDY LEAN CLAY</b> trace roots, dark brown. (Topsoil)			
		SP	<b>POORLY GRADED SAND</b> fine-grained, light brown to tan, moist, loose to medium dense. (Alluvium)			
				7		
				8		
				12		
				7		
				8		
				6		
649.4	21.0		End of boring. Boring dry upon completion. Boring sealed upon completion.	6		

CVT STANDARD WIL11.3754 (UWL STUDENT CENTER) GPR LOG-A GMINNS.GDT 12/8/11



# LOG OF BORING

CHOSEN VALLEY TESTING

# CVT

PROJECT: WIL11.3754 Design Phase Geotechnical Evaluation Proposed Student Center University of Wisconsin - La Crosse La Crosse, Wisconsin	BORING: <b>B-5</b>	
	LOCATION: See attached sketch.	
	DATE: 11/7/2011	SCALE: 1" = 3'

Elev.	Depth	USCS Symbol	Description of Materials (ASTM D 2487/2488)	BPF	WL	Tests and Notes
670.9	0.0					
669.9	1.0	CL	<b>Slightly Organic SANDY LEAN CLAY</b> trace roots, dark brown. (Topsoil)			
		SP SM	<b>POORLY GRADED SAND WITH SILT</b> fine-grained, dark brown, moist, loose. (Alluvium/Possible fill)	8		
664.4	6.5	SP	<b>POORLY GRADED SAND</b> fine-grained, light brown to tan, moist, loose to medium dense. (Alluvium)	6		
				10		
				5		
				6		
649.9	21.0		End of boring. Boring dry upon completion. Boring sealed upon completion.			

CVT STANDARD WIL11.3754 (UNIVERSITY CENTER), CPJ LOG A.GNINGS.GDT 12/8/11

# LOG OF BORING

CHOSEN VALLEY TESTING

# CVT

PROJECT: WIL11.3754 Design Phase Geotechnical Evaluation Proposed Student Center University of Wisconsin - La Crosse La Crosse, Wisconsin				BORING: <b>B-6</b>		
				LOCATION: See attached sketch.		
				DATE:	SCALE: 1" = 3'	
Elev.	Depth	USCS Symbol	Description of Materials (ASTM D 2487/2488)	BPF	WL	Tests and Notes
671.0	0.0					
670.0	1.0	CL	<b>Slightly Organic SILTY SAND</b> trace roots, trace gravel, dark brown to black. (Topsoil/Fill)			
		SP SM	<b>POORLY GRADED SAND WITH SILT</b> fine-grained, brown to light brown, moist, very loose to medium dense. (Fill)	10		
				4		
664.5	6.5	SM	<b>SILTY SAND</b> fine-grained, trace wood debris, black to brown, moist, loose. (Fill)	9		
662.0	9.0	SP	<b>POORLY GRADED SAND</b> fine-grained, light brown to tan, moist, loose to medium dense. (Alluvium)	7		
				10		
				6		
				10		
650.0	21.0		End of boring. Boring dry upon completion. Boring sealed upon completion.			

CVT STANDARD WIL11.3754 (UML STUDENT CENTER).CPJ LOG-A.GNND05.GDT 12/8/11

# LOG OF BORING

CHOSEN VALLEY TESTING

# CVT

PROJECT: WIL11.3754  
 Design Phase Geotechnical Evaluation  
 Proposed Student Center  
 University of Wisconsin - La Crosse  
 La Crosse, Wisconsin

BORING: **B-7**

LOCATION:  
 See attached sketch.

DATE: 11/7/2011

SCALE: 1" = 3'

Elev. 670.2	Depth 0.0	USCS Symbol	Description of Materials (ASTM D 2487/2488)	BPF	WL	Tests and Notes
669.2	1.0	CL	<u>Slightly Organic SANDY LEAN CLAY</u> trace roots, dark brown. (Topsoil)			
667.7	2.5	SP SM	<u>POORLY GRADED SAND WITH SILT</u> fine-grained, dark brown, moist. (Alluvium/Possible Fill)			
		SP	<u>POORLY GRADED SAND</u> fine-grained, light brown to tan, moist, very loose to medium dense. (Alluvium)	4		
				10		
				6		
				8		
				6		
				7		
649.2	21.0		End of boring. Boring dry upon completion. Boring sealed upon completion.	4		

CVT STANDARD WIL11.3754 (UML STUDENT CENTER), GPJ LOG A, CMINNS, GDT 12/8/11

# LOG OF BORING

CHOSEN VALLEY TESTING



<b>PROJECT:</b> WIL11.3754 Design Phase Geotechnical Evaluation Proposed Student Center University of Wisconsin - La Crosse La Crosse, Wisconsin	<b>BORING:</b> B-8
	<b>LOCATION:</b> See attached sketch.
	<b>DATE:</b> 11/7/2011 <b>SCALE:</b> 1" = 3'

Elev.	Depth	USCS Symbol	Description of Materials (ASTM D 2487/2488)	BPF	WL	Tests and Notes
671.7	0.0					
670.7	1.0	CI	<u>Slightly Organic SANDY LEAN CLAY</u> trace roots, dark brown. (Topsoil)			
		SP SM	<u>POORLY GRADED SAND WITH SILT</u> fine-grained, dark brown, moist, loose. (Alluvium/Possible Fill)	9		
667.7	4.0	SP	<u>POORLY GRADED SAND</u> fine-grained, brown to tan, moist, loose to medium dense. (Alluvium)	11		
				8		
				9		
				11		
				8		
				5		
650.7	21.0		End of boring. Boring dry upon completion. Boring sealed upon completion.			

CVT STANDARD WIL11.3754 (UWL STUDENT CENTER).GPJ LOG A GNN06.GDT 2/28/11

# UNIFIED SOIL CLASSIFICATION (ASTM D-2487/2488)

MATERIAL TYPES	CRITERIA FOR ASSIGNING SOIL GROUP NAMES			GROUP SYMBOL	SOIL GROUP NAMES & LEGEND
COARSE-GRAINED SOILS >50% RETAINED ON NO. 200 SIEVE	GRAVELS >50% OF COARSE FRACTION RETAINED ON NO. 4. SIEVE	CLEAN GRAVELS <5% FINES	$C_u > 4$ AND $1 < C_c < 3$	GW	WELL-GRADED GRAVEL
		GRAVELS WITH FINES >12% FINES	$C_u > 4$ AND $1 > C_c > 3$	GP	POORLY-GRADED GRAVEL
		FINES CLASSIFY AS ML OR CL		GM	SILTY GRAVEL
		FINES CLASSIFY AS CL OR CH		GC	CLAYEY GRAVEL
	SANDS >50% OF COARSE FRACTION PASSES ON NO. 4. SIEVE	CLEAN SANDS <5% FINES	$C_u > 6$ AND $1 < C_c < 3$	SW	WELL-GRADED SAND
		SANDS AND FINES >12% FINES	$C_u > 6$ AND $1 > C_c > 3$	SP	POORLY-GRADED SAND
		FINES CLASSIFY AS ML OR CL		SM	SILTY SAND
		FINES CLASSIFY AS CL OR CH		SC	CLAYEY SAND
FINE-GRAINED SOILS >50% PASSES NO. 200 SIEVE	SILTS AND CLAYS LIQUID LIMIT < 50	INORGANIC	$P_i > 7$ AND PLOTS > "A" LINE	CL	LEAN CLAY
		INORGANIC	$P_i > 4$ AND PLOTS < "A" LINE	ML	SILT
		ORGANIC	LL (oven dried) / LL (not dried) < 0.75	OL	ORGANIC CLAY OR SILT
	SILTS AND CLAYS LIQUID LIMIT > 50	INORGANIC	$P_i$ PLOTS > "A" LINE	CH	FAT CLAY
		INORGANIC	$P_i$ PLOTS < "A" LINE	MH	ELASTIC SILT
		ORGANIC	LL (oven dried) / LL (not dried) > 0.75	OH	ORGANIC CLAY OR SILT
HIGHLY ORGANIC SOILS		PRIMARILY ORGANIC MATTER, DARK IN COLOR, AND ORGANIC ODOR		PT	PEAT

Relative Proportions of Sand and Gravel	
TERM	PERCENT
Trace	< 15
With Modifier	15 - 29
With Modifier	> 30
Relative Proportions of Fines	
TERM	PERCENT
Trace	< 5
With Modifier	5 - 12
With Modifier	> 12
Grain Size Terminology	
TERM	SIZE
Boulder	> 12 in.
Cobble	3 in. - 12 in.
Gravel	#4 sieve to 3 in.
Sand	#200 sieve to #4 sieve
Silt or Clay	Passing #200 sieve

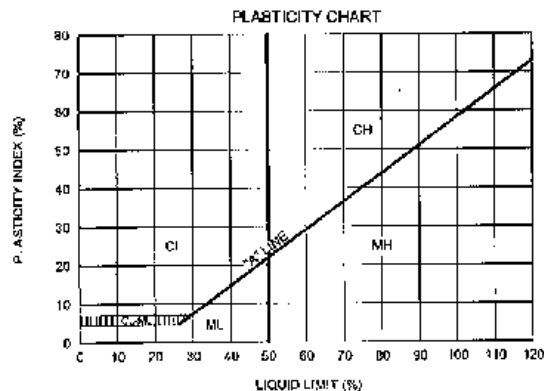
### SAMPLE TYPES

- Hollow Stem
- Standard Penetration Test

### TEST SYMBOLS

- |                             |                                          |
|-----------------------------|------------------------------------------|
| MC - MOISTURE CONTENT       | LL - LIQUID LIMIT                        |
| OC - ORGANIC CONTENT        | PI - PLASTICITY INDEX                    |
| CN - CONSOLIDATION          | SW - SWELL TEST                          |
| DD - DRY DENSITY            | UU - Unconsolidated Undrained (triaxial) |
| PP - POCKET PENETROMETER    |                                          |
| RV - R-VALUE                |                                          |
| SA - SIEVE ANALYSIS         |                                          |
| P200 - % PASSING #200 SIEVE |                                          |

- WATER LEVEL (WITH TIME OF) MEASUREMENT



PENETRATION RESISTANCE (RECORDED AS BLOWS / 0.5 FT)				
SAND & GRAVEL		SILT & CLAY		
RELATIVE DENSITY	BL./OVS./FOOT*	CONSISTENCY	BLOWS/FOOT*	COMPRESSIVE STRENGTH (TSF)
VERY LOOSE	0 - 4	VERY SOFT	0 - 1	0 - 0.25
LOOSE	4 - 10	SOFT	2 - 3	0.25 - 0.50
MEDIUM DENSE	10 - 30	RATHER SOFT	4 - 5	0.50 - 1.0
DENSE	30 - 50	MEDIUM	6 - 8	1.0 - 2.0
VERY DENSE	OVER 50	RATHER STIFF	9 - 12	2.0 - 4.0
		STIFF	13 - 16	4.0 - 6.0
		VERY STIFF	17 - 30	6.0 - 12.0
		HARD	OVER 30	OVER 12.0

\* NUMBER OF BLOWS OF 140 LB HAMMER FALLING 30 INCHES TO DRIVE A 2 INCH O.D. (1-3/8 INCH I.D.) SPLIT-BARREL SAMPLER THE LAST 12 INCHES OF AN 18-INCH DRIVE (ASTM-1508 STANDARD PENETRATION TEST).

CVT WIL11.3754 (UWM, STUDENT CENTER), GPJ, 12/26/11

**Chosen Valley Testing**

Job No. WIL11.3754

LEGEND TO SOIL DESCRIPTIONS



### SOIL EVALUATION - STORM

in accordance with Comm 82.365 & 85, Wis. Adm. Code

Attach complete site plan on paper not less than 8 1/2 x 11 inches in size. Plan must include, but not limited to: vertical and horizontal reference point (BM), direction and percent slope, scale or dimensions, north arrow, and BM referenced to nearest road.

**Please print all information.**

Personal information you provide may be used for secondary purposes (Privacy Law, s. 15.04 (1) (m)).

County	La Crosse
Parcel I.D.	
Reviewed by	Date

Property Owner <b>University of Wisconsin -- La Crosse</b>	Property Location Gov. Ld <b>NE 1/4 SE 1/4 S 32 T 16 N R 7 E(or) W</b>
Property Owner's Mailing Address <b>1725 State Street</b>	Lot #    Block #    Subd. Name or CSM#
City    State    Zip Code    Phone Number <b>La Crosse    WI    54601    (    )</b>	<input checked="" type="checkbox"/> City <input type="checkbox"/> Village <input type="checkbox"/> Town    Nearest Road <b>La Crosse    East Avenue N</b>


Drainage area _____ <input type="checkbox"/> sq. ft. <input type="checkbox"/> acres Optional: Test Site Suitable for (check all that apply) <input type="checkbox"/> Irrigation <input type="checkbox"/> Bioretention trench <input type="checkbox"/> Trench(es) <input type="checkbox"/> Rain garden <input type="checkbox"/> Grassed swale <input type="checkbox"/> Reuse <input type="checkbox"/> Infiltration trench <input type="checkbox"/> SDS (> 15' wide) <input type="checkbox"/> Other _____	Hydraulic Application Test Method: <input checked="" type="checkbox"/> Morphological Evaluation <input type="checkbox"/> Double-Ring Infiltrometer <input type="checkbox"/> Other (specify) _____
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**1** Obs. #     Boring     Pit    Ground surface elev. 670.3 ft.    Depth to limiting factor >252 in.

Horizon	Depth in.	Dominant Color Munsell	Redox Description Qu. Sz. Cont. Color	Texture	Structure Gr. Sz. Sh.	Consistence	Boundary	% Rock Frag.	Hydraulic App. Rate
									Inches/Hr
1	0-10	10YR 2/1	--	SCL	1-f-sbk	mfr	cs	<10	0.11
2	10-252	10YR 5/4	--	S	0-sg	ml	--	<10	3.60

**2** Obs. #     Boring     Pit    Ground surface elev. 670.0 ft.    Depth to limiting factor >252 in.

Horizon	Depth in.	Dominant Color Munsell	Redox Description Qu. Sz. Cont. Color	Texture	Structure Gr. Sz. Sh.	Consistence	Boundary	% Rock Frag.	Hydraulic App. Rate
									Inches/Hr
1	0-24	10YR 2/1	--	SL	1-f-sbk	mvfr	cs	<10	0.50
2	24-48	10YR 3/2	--	LS	0-sg	ml	cs	<10	1.63
3	48-108	10YR 2/1	--	SL	1-f-sbk	mvfr	cs	<10	0.50
4	108-138	10YR 2/2	--	LS	0-sg	ml	cs	<10	1.63
5	138-252	10YR 5/4	--	S	0-sg	ml	--	<10	3.60

CST/PSS Name (Please Print) <b>JOHN HAAS</b>	Signature 	CST/PSS Number <b>1121712</b>
Address <b>135 Buchner Pl., La Crosse, WI 54601</b>	Date Evaluation Conducted <b>11-14-2011</b>	Telephone Number <b>608-782-5505</b>



7 Obs. #  Boring  Pit Ground surface elev. 670.2 ft. Depth to limiting factor >252 in.

Horizon	Depth in.	Dominant Color Munsell	Redox Description Qu. Sz. Cont. Color	Texture	Structure Gr. Sz. Sh.	Consistence	Boundary	% Rock Frag.	Hydraulic App. Rate
									Inches/Hr
1	0-12	10YR 2/2	--	SL	1-f-sbk	mvfr	cs	<10	0.50
2	12-30	10YR 2/2	--	LS	0-sg	ml	cs	<10	1.63
3	30-252	10YR 5/4	--	S	0-sg	ml	--	<10	3.60

8 Obs. #  Boring  Pit Ground surface elev. 671.7 ft. Depth to limiting factor >252 in.

Horizon	Depth in.	Dominant Color Munsell	Redox Description Qu. Sz. Cont. Color	Texture	Structure Gr. Sz. Sh.	Consistence	Boundary	% Rock Frag.	Hydraulic App. Rate
									Inches/Hr
1	0-12	10YR 2/2	--	SL	1-f-sbk	mvfr	cs	<10	0.50
2	12-48	10YR 2/2	--	LS	0-sg	ml	cs	<10	1.63
3	48-78	10YR 3/3	--	S	0-sg	ml	cs	<10	3.60
4	78-252	10YR 5/4	--	S	0-sg	ml	--	<10	3.60

Obs. #  Boring  Pit Ground surface elev. \_\_\_\_\_ ft. Depth to limiting factor \_\_\_\_\_ in.

Horizon	Depth in.	Dominant Color Munsell	Redox Description Qu. Sz. Cont. Color	Texture	Structure Gr. Sz. Sh.	Consistence	Boundary	% Rock Frag.	Hydraulic App. Rate
									Inches/Hr