

Student Union Building Renovations Supplement

We'd Like to Hear What You Think

For the past two years, the Student Union Building Operations Committee has been exploring the possibility of making some much needed renovations to the SUB. During the process many suggestions have been made and during this process of investigation, this year's committee has drawn up a complete package for these changes. Floor plans have been prepared, proposing changes to the third floor and lower level of the building. These plans have been presented to the Dalhousie Student Union Council and has met with their approval. Now we need to hear what you think before final arrangements are made. The proposed changes are detailed on the inside pages of this supplement. Please take some time to review them. If you have any comments, we'd like to hear them. Information sessions have been scheduled to discuss the plans, and will be held in Room 224 of the SUB on Tuesday March 31 and Thursday April 2 at 2:30 pm. If you do have comments and are unable to attend one of the sessions, please feel free to drop by the Council Office, Room 222, and ask for Sandra Bell, Sean Casey or Andrew Beckett.

Here is some of the background information for you to consider:

Why change the building?

The SUB was built in 1968 and since then a number of new services have evolved throughout the building. By far the most significant addition to the building was the Grawood Lounge in the early-70's. The majority of complaints and suggestions that we have received in past years and specifically this year, revolve around the location and layout of the bar, seating capacity of the bar, lack of food service and a dance floor in its present location. As well, quality meeting room facilities for student groups, such as Room 224/226, which accommodates between 70-100 people for various functions, is in increasing demand with the increased usage of the building this past year.

The present Grawood Lounge is L-shaped and lacks permanent kitchen facilities and has a limited capacity of 160-170 people during meal times. A few years ago the Student Union Council opened up the Grawood for lunch time in an attempt to accommodate the overflow from the Garden Cafeteria during these busy times. The additional seating area has been successful but it is very apparent that still more space

is needed. In general, the Grawood Lounge is not considered a place for students to spend a significant amount of time in.

What are the Advantages of this change?

- 1) Capacity in the Grawood would almost double
- 2) A dance floor would be installed
- 3) Food service would increase once again attempting to accommodate as many students as possible who wish to remain in the SUB for peak meal times, as well as providing an alternative for late afternoon/early evening "pub suppers"
- 4) The largest washrooms, located on the lower level would be much better utilized
- 5) Students would not have to travel three floors to find the bar, and its own outside entrance to the proposed bar would be put in place, opening onto Seymour Street.
- 6) Quality meeting room facilities would be increased for student use.

When will the changes be made?

If agreement is reached soon on the floor plans, construction could commence in the spring of 1988. All changes would be completed

and ready for full operation by September 1, 1988.

How much will the changes cost?

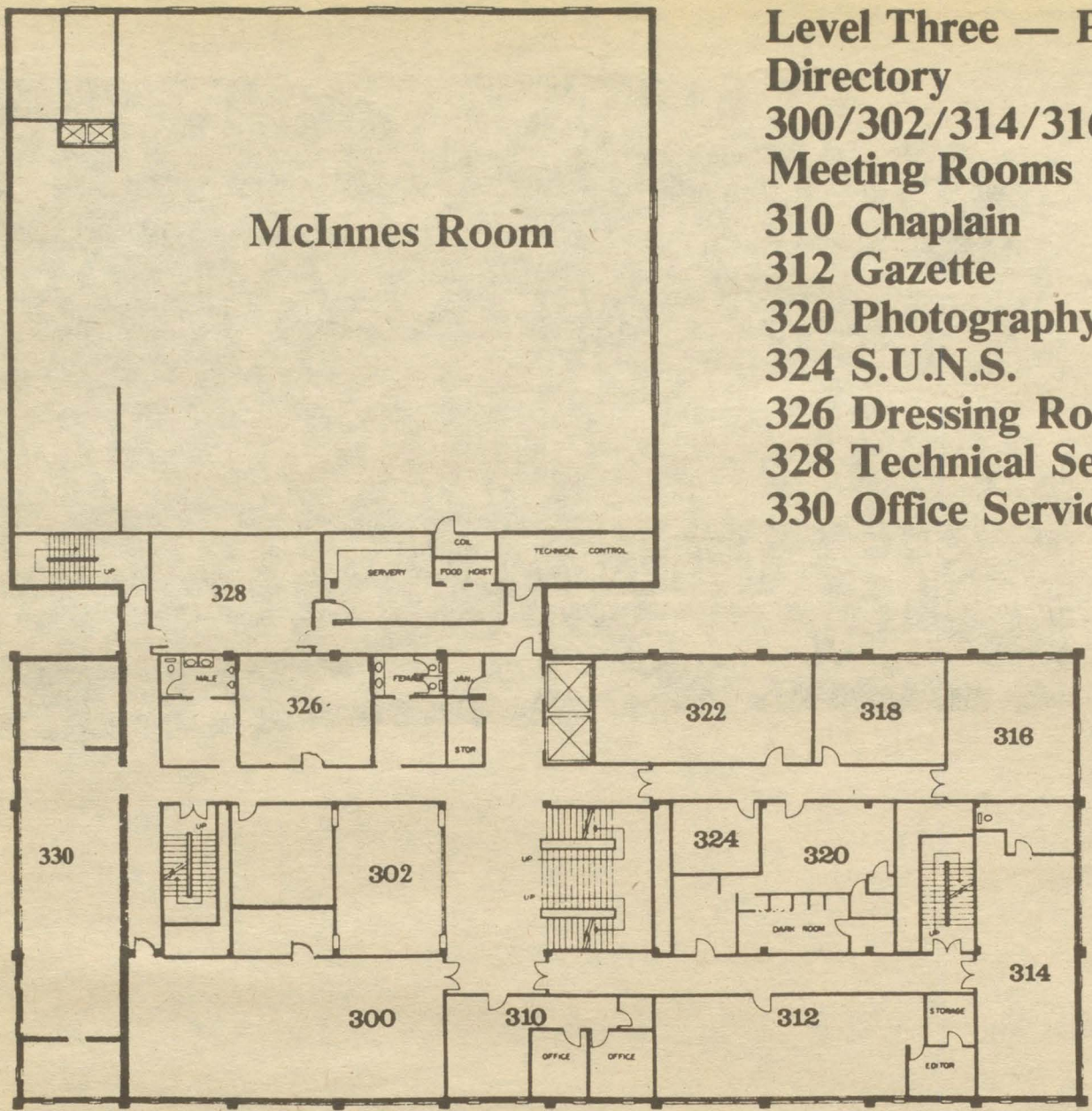
The cost of construction and furnishings will total \$500,000. This includes refurbishing, carpeting, etc. of all the affected areas.

How will the changes be financed?

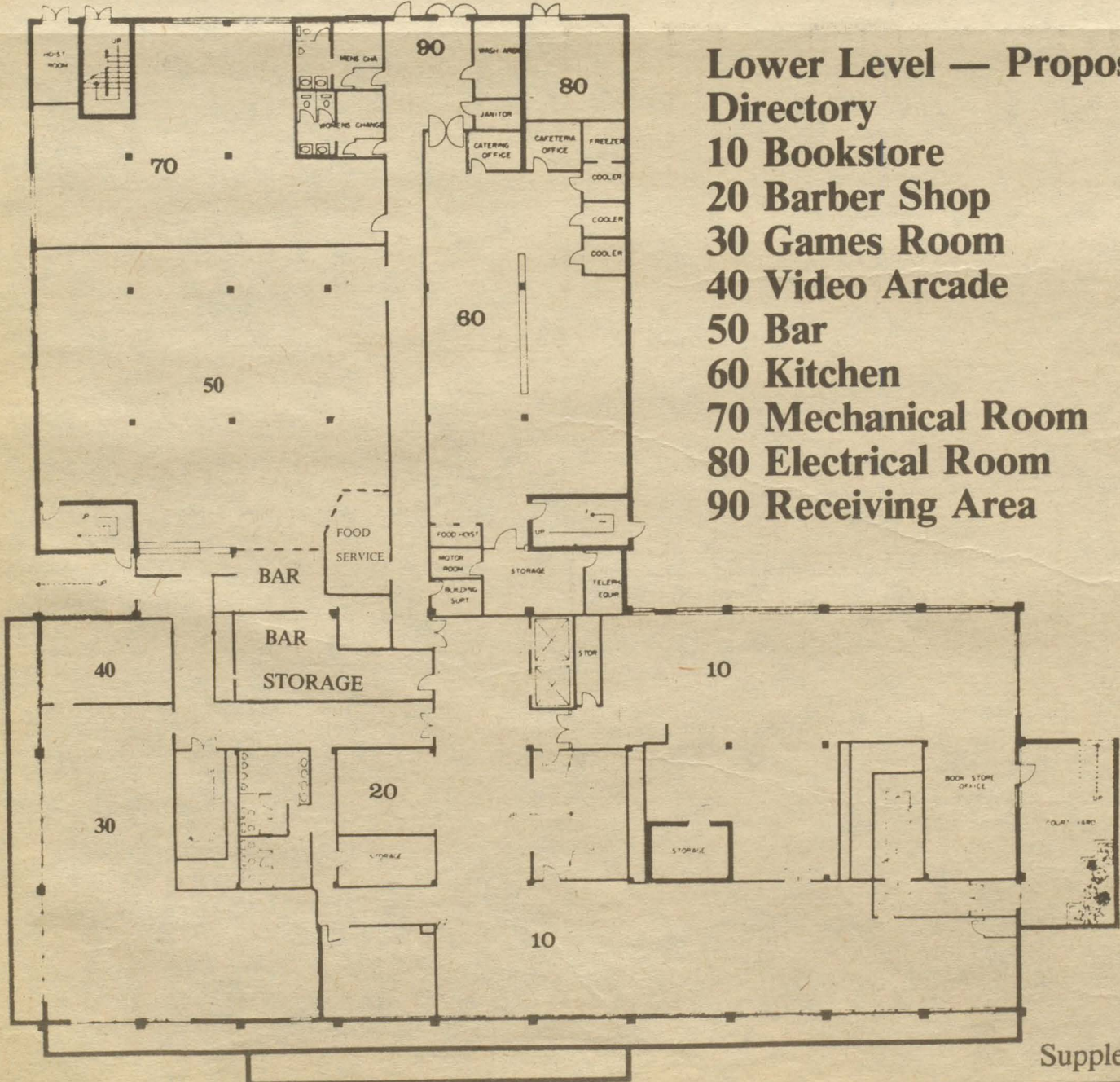
The Student Union has approached the University to request a loan for making these changes. This loan would be paid back over a 15 year period.

By the spring of 1988, the loan given by the university in 1968 to cover the capital cost of the SUB will almost be paid off. This has been facilitated by collecting \$10.00 from each full time student since 1969 as part of the Student Union fee paid during registration. The \$10.00 per student could continue to be collected for an additional 15 year period and these funds to be used to pay for the new changes. Therefore, and most important to students, no increase to the present Student Union Fee will be required to finance the changes.

**Level Three — Proposed
Directory
300/302/314/316/318/322
Meeting Rooms
310 Chaplain
312 Gazette
320 Photography
324 S.U.N.S.
326 Dressing Room
328 Technical Services
330 Office Services**



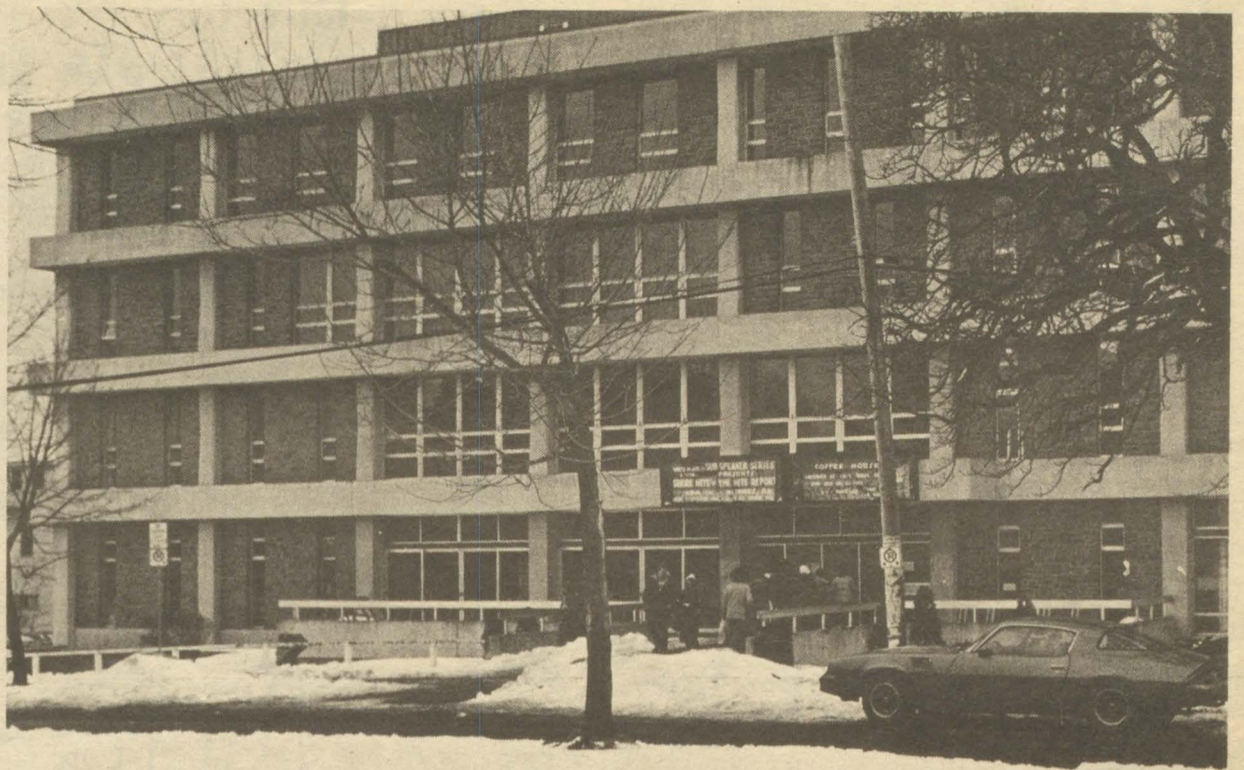
**Lower Level — Proposed
Directory
10 Bookstore
20 Barber Shop
30 Games Room
40 Video Arcade
50 Bar
60 Kitchen
70 Mechanical Room
80 Electrical Room
90 Receiving Area**



In summary

We, as the Dalhousie Student Union Council, are very excited the process has progressed this far, and look forward to student comments and support. We hope this supplement has provided you with the background information and hope that you bring your questions and suggestions to one of the information sessions next week.

Lastly, we have a sample menu for the food service that would be available, provided by Beaver foods. Have a look at it and once again, your comments and suggestions are welcome.



BEAVER
Beaver Foods Ltd. - London, Ontario

"CRUNCH & MUNCH"

- MAGIC MUSHROOMS: Lightly Battered Mushrooms served with lemon & Dipper Sauce
- ZESTY ZUCCHINI: Breaded Zucchini Sticks also served with lemon & Dipper Sauce
- POTATO SKINS: BACON & CHEDDAR MEXICAN STYLE BROCCOLI & CHEESE All served with Dipper Sauce
- SIMPLY CAESAR: Fresh Romain, real bacon, croutons, parmesan cheese and the tangiest Caesar Dressing in town.
LARGE: NOT SO LARGE:
- HOLY "GARLIC BREAD": Thick slices of French Stick covered with garlic butter, toasted & smothered in a blend of Cheeses.
LARGE: NOT SO LARGE:
- BATTERED RINGS: Homemade Onion Rings
LARGE: NOT SO LARGE:

"SANDWICH SENSATIONS"

- LOTTA LUX: Smoked Salmon & Cream Cheese on a Fresh Buttered Bagel served with a Kosher Dill.
- PASTRAMI PILE: Shaved Thin & Piled High Stacked between 2 slices of Rye Served with a Kosher Dill.
- BEEF-A-DELPHIA: Lean Roast Beef, sautéed onions & Mozzarella Cheese served hot on Fresh Kaiser Roll. Served with a Kosher Dill.
- MONTÉ CRISTO: Shaved Ham & Cheese layered between 3 slices of French loaf, dipped in egg & grilled.
- SHUNKY CHICKEN: Deep Fried Chicken Breast Filled with tomato, lettuce & mayo on a Fresh Kaiser Roll.



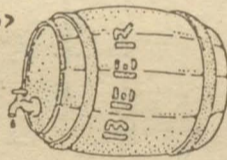
"THE GRAYWOOD"



- CHAR-BROILED T-BONE: Tender, Juicy and Grilled to Perfection, Served with Fries & Coleslaw.
- BUTTERFLY SHRIMP: Lightly Breaded & Deep Fried Served with Fries, Lemon and our Zesty cocktail sauce
- NEW YORK STYLE WWGS: Authentic spicy wings served piping hot with Fries and dipper sauce.
LARGE: NOT SO LARGE:
- ENGLISH STYLE FISH & CHIPS: Authentic Beer Battered Fillets served with lemon & tartar sauce
- CLAMS & CHIPS: Breaded Clams served with lemon & Tartar Sauce.
- LOTTA LASAGNA: Home-made Italian Lasagna layered with Mushrooms, ground beef, zucchini, onions and a blend of cheeses.



- GOURMET HOT DOGS: A Jumbo all beef wiener char-broiled and coated with B-B-Q sauce, topped with sautéed onions & shredded cheese served with Fries & Coleslaw
- MIAMI RIBS: Tender, Marinated Beef Ribs, char-broiled in our special Hickory Flavored B-B-Q Sauce
LARGE: NOT SO LARGE:



"BURGER BAR"



- First we start with a Homemade 1/4 pound pattie and Fresh Kaiser Roll. The Rest is up to you.
- CHOICE OF TOPPINGS: Cheddar Cheese, Swiss Cheese, Sautéed Onions, Bacon, Tomato, Kasher Dill, B-B-Q Sauce, Steak Sauce, Mushrooms, Alfalfa Sprouts, Shredded Lettuce, Cream Cheese
\$.50 per topping

"SOUP'S ON"

- SEAFOOD CHOWDER: Shrimp, Scallops, lobster, mushrooms, Potato, Cod, Crab thick, Rich & Creamy
- FRENCH ONION: Thick & Piping Hot crusted over with a blend of cheeses.
- CHEF'S CREATIVE URGE: otherwise known as "Soup of the Day" Always something different.



"PIZZA PARADISE"

- "WHOLE OR BY THE SLICE"
Thick homemade crust, tangy sauce, mozzarella and a host of delicious toppings

"MEXICAN MUNCHIES"

- NATORIOUS NACHOS: Served Hot & Topped with spicy cheese sauce
- TIAJUANA TACOS: Spicy ground beef with lettuce, tomato, onion, shredded cheddar and sour cream.
- NACHO SALAD: Start with a bed of Nacho chips, add shredded lettuce, diced tomato & peppers, top it with spicy ground beef, cheddar cheese and sour cream.

