



Rhode Island Convention Center

Six Year Capital Plan
FY2018 – FY2023

September 14, 2017

FY 2018 Capital Projects

Food and Beverage

Food Transport/Food Preparation Equipment

With an emphasis on upgrading concession food, quality and experience, we would like to invest in new and improved equipment for the newly remodeled Metro Café and portable concession areas.

Reason: **Investment/Quality**

Estimated Cost: **\$125,000**

Operations

Common Area Improvements/Facility Maintenance/Safety/Event Equipment

Update/replace event inventory and event equipment as needed due to age, wear and extreme use (table skirting, staging/risers). Remove and replace underground storage tank, per DEM requirements. Upgrade and replace outdated security cameras, garage repeater and card ID machine. IT upgrades to include: firewall and antivirus for the complex, renovate and modernize Board Room and other unanticipated operational expenses.

Reason: **Age/Wear/Safety**

Estimated Cost: **\$300,000**

Resurface Loading Dock Membrane

Clean and prepare the loading dock surface, including several spot repairs, apply 2 coats of epoxy surface material. Heavy usage dictates that the membrane be resurfaced every 8-10 years, last done in 2011.

Reason: **Heavy traffic/abrasions due to snow plow and heavy equipment**

Estimated Cost: **\$50,000**

Repair and Re-Paint Damaged Steel Located at Front of Building

There are large areas of steel that have peeling paint and rust. At this time it is not a safety concern but will need to be repaired before the areas get worse. This is also very visible to clients and visitors from our pre-function areas.

Reason: **Age/Wear**

Estimated Cost: **\$275,000**

Prefunction Carpet

Replace and upgrade all prefunction carpet throughout the facility. Last installation of carpet is not standing up to the traffic and constant stains.

Reason: **Age/Wear**

Estimated Cost: **\$1,250,000**

Electrical

Electrical Upgrades

Upgrades to Exhibit Hall, 3rd level and 5th level prefunction capabilities to increase availability, reduce trip hazards and allows for less labor intensive work.

Reason: **Efficiency/Customer Satisfaction**

Estimated cost: **\$50,000**

HVAC

Kitchen 1000 Gallon Hot Water Storage Tank & Domestic 500 Gallon Hot Water Storage Tank

The kitchen hot water storage tank that supplies the 140 degree hot water throughout the kitchen is original equipment and has been in operation since 1993.

The domestic hot water storage tank that supplies to the exhall bathrooms and the back of the house is original equipment and has been in operation since 1993.

Reason: **Age/Wear**

Estimated cost: **\$50,000**

Capital Expenditures FY2018 - \$2,100,000

FY 2019 Capital Projects

Operations

Common Area and Improvements/Facility Maintenance/Safety/Event Equipment

Update/replace event inventory and event equipment as needed due to age, wear and extreme use (tables – 6', 8' and cocktails and cleaning equipment – vacuums walk behind). IT upgrades to include: outdated servers and individual work stations.

Reason: **Replace Damaged/Aged Equipment/Upgrades**

Estimated Cost: **\$200,000**

Operable Wall Partitions (Exhibition Halls)

Replace operable wall partitions in the exhibition halls. These walls are 20 year old original equipment to the facility and the panels will have exceeded their useful life expectancy of 15 years based on age and constant usage. Replacement of the existing wall systems will ensure reliability and reduce maintenance and repair costs.

Reason: **Age/Wear**

Estimated Cost: **\$650,000**

Replace Loading Dock Bay Doors (10) and Motor on Exhall B Overhead Door

Replace existing loading dock bay doors, motors, hardware due to the age of the equipment and constant use. Replace the motor on the overhead door at Exhall B due to the age of the equipment, faulty performance and constant use. All equipment is 21 years old and original to the facility.

Reason: **Age/Wear**

Estimated cost: **\$150,000**

Capital Expenditures FY2019 - \$1,000,000

FY 2020 Capital Projects

Food & Beverage

Food Transport/Food Preparation Equipment

Update one existing walk in fridge, original to the building.

Reason: Aged Equipment/Upgrades

Estimated Cost: **\$80,000**

Operations

Common Area and Improvements/Facility Maintenance/Safety/Event Equipment

Update/replace event inventory and event equipment as needed due to age, wear and extreme use (dance floor and portable box offices). IT upgrades to include: outdated server and individual work stations.

Reason: **Replace Damaged/Aged Equipment/Upgrades**

Estimated Cost: **\$420,000**

Re-caulking of Facility Exterior

Replace caulking in the control joints between the preformed concrete panels of the building's façade as well as flashing and drip edges to eliminate water infiltration into the building. Due to the age of the building (26) and weather the caulking is breaking down, resulting in possible water damage and mold. It's recommended that this work be done every 7 years; it was last done in 2011.

Reason: **Caulking Deterioration**

Estimated cost: **\$300,000**

Fire Alarm System Components

Review of existing system dictates a need for upgrades

Reason: **Safety**

New Estimated Cost: **\$100,000**

Electrical

Exterior Lighting Upgrade

Replace the 24 existing in-ground tree light fixtures that up-light the trees along Sabin St. and front plaza of Rotunda entrance. Existing fixtures are incandescent type with R30 65watt lamps. These fixtures have been in the gravel at the base of each tree below the grate for 23 years and many are becoming unfit to survive their environment. Replacement fixtures will be in-ground LED type with 18watt white 40,000 hour LED lamps and glass optic lenses. Install accent LED uplighting on the Sabin St. columns to enhance the look of the facility at night.

Reason: **Age/Wear/Energy Efficiency**
Estimated cost: **\$100,000**

Capital Expenditures FY2020 - \$1,000,000

FY 2021 Capital Projects

Food and Beverage

Food Transport/Food Preparation Equipment

Replace existing grills (installed in 1993) and fryers (installed in 2008)

Reason: **Age/Wear/Safety**

Estimated Cost: **\$125,000**

Operations

Common Area and Improvements Facility Maintenance/Safety/Event Equipment

Update/replace event inventory and event equipment as needed due to age, wear and extreme use (carpet extractor, lifts and staging/risers).

Reason: **Replace Damaged/Aged Equipment/Upgrades**

Estimated Cost: **\$375,000**

HVAC

Replace #1 Chiller

Replace #1 620 ton R-11 York chiller. This chiller is original and has been operating since the building opened in 1993. The R-11 refrigerant that this chiller uses is a CFC refrigerant. Federal requirement in the near future will be that all equipment that has a CFC refrigerant will be completely phased out and replaced with equipment that uses a more environmentally friendly HCFC refrigerant. Currently the R-11 refrigerant can still be purchased but that too will end at some point.

Reason: **Age/Wear/CFC refrigerant**

Estimated cost: **\$500,000**

Capital Expenditures FY2021 - \$1,000,000

FY 2022 Capital Projects

Operations

Common Area and Improvements Facility Maintenance/Safety/Event Equipment

Update/replace event inventory and event equipment as needed due to age, wear and extreme use (Snow removal equipment, table skirting, replacement chairs).

Reason: **Replace Damaged/Aged Equipment**

Estimated Cost: **\$200,000**

Banquet Chairs

Replace the existing 4,000 banquet (red) chairs used in the exhibit halls. Majority of the chairs are original (1993) and they have exceeded their life expectancy based on age, usage, appearance and safety guidelines. We will start to replace the chairs to match the existing chairs used in the ballrooms and meeting rooms so that all chairs are the same throughout the facility.

Reason: **Age/Wear**

Estimated Cost: **\$300,000 (4,000 x \$75.00)**

HVAC

Replace #2 Chiller

Replace #2 620 ton R-11 York chiller. The chiller is original and has been operating since the building opened in 1993. The R-11 refrigerant that this chiller uses is CFC refrigerant and will be completely phased out and replaced with equipment that uses a more environmentally friendly HCFC refrigerant. Currently the R-11 refrigerant can still be purchased but that too will end at some point.

Reason: **Age/Wear/CFC Refrigerant**

Estimated Cost: **\$500,000**

Capital Expenditures FY2022 - \$1,000,000

FY 2023 Capital Projects

Operations

Common Area and Improvements Facility Maintenance/Safety/Event Equipment

Update/replace event inventory and event equipment as needed due to age, wear and extreme use.

Reason: **Replace Damaged/Aged Equipment/ Wear/Efficiency**

Estimated Cost: **\$150,000**

HVAC

Boiler Replacement

Remove and replace original boilers to more efficient units.

Reason: **Age/Wear/Efficiency**

Estimated Cost: **\$1,000,000**

Capital Expenditures FY2023 - \$1,150,000