

# Shared Kitchen: Food Trucks

## Design Authorization

# Scope Overview

- Port constructed and maintained kitchen
- Infrastructure can be utilized by rotating tenants
- Fun faux food truck exterior with digital signage
- Unique flavors and concepts
- Food truck concepts rising in popularity nationally



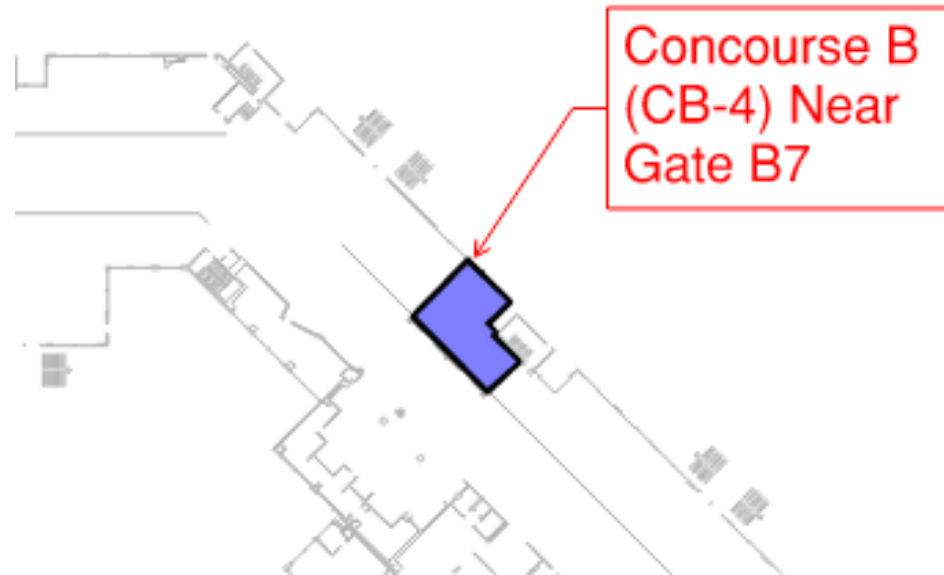
# Rationale

- Incorporate food and beverage into a kiosk program for small business
- Reduce tenant's cost of development compared to a traditional space
- Provide small business with short-term, flexible leasing agreements to test their offerings
- Provide SEA customers with diverse local dining options
- Create new stream for non-aeronautical revenue



# Locations

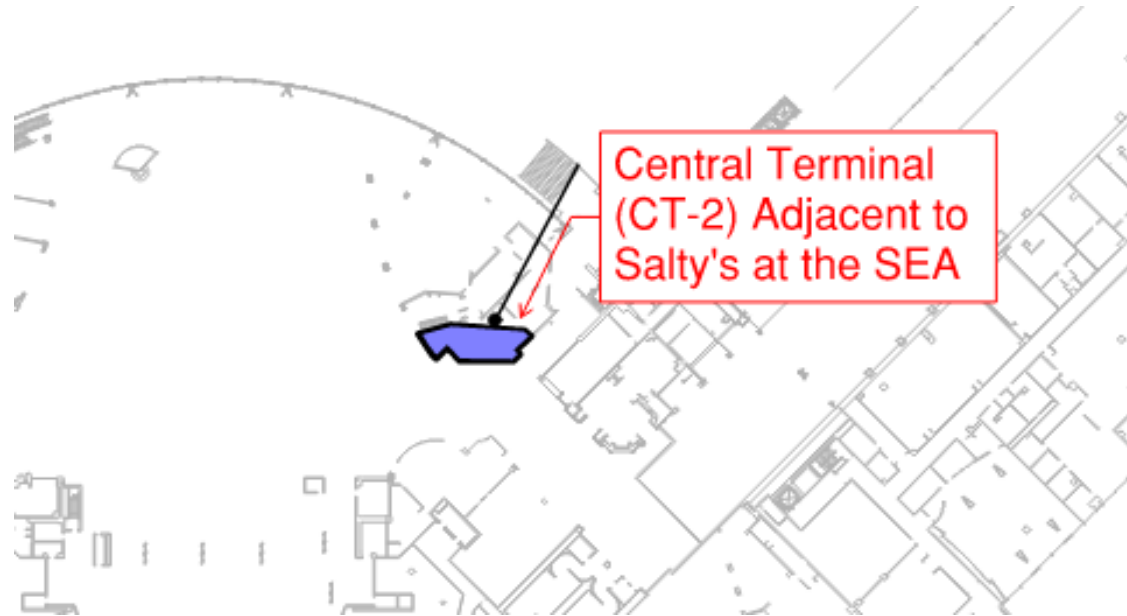
Concourse B (CB-4) | Between B3 & B5



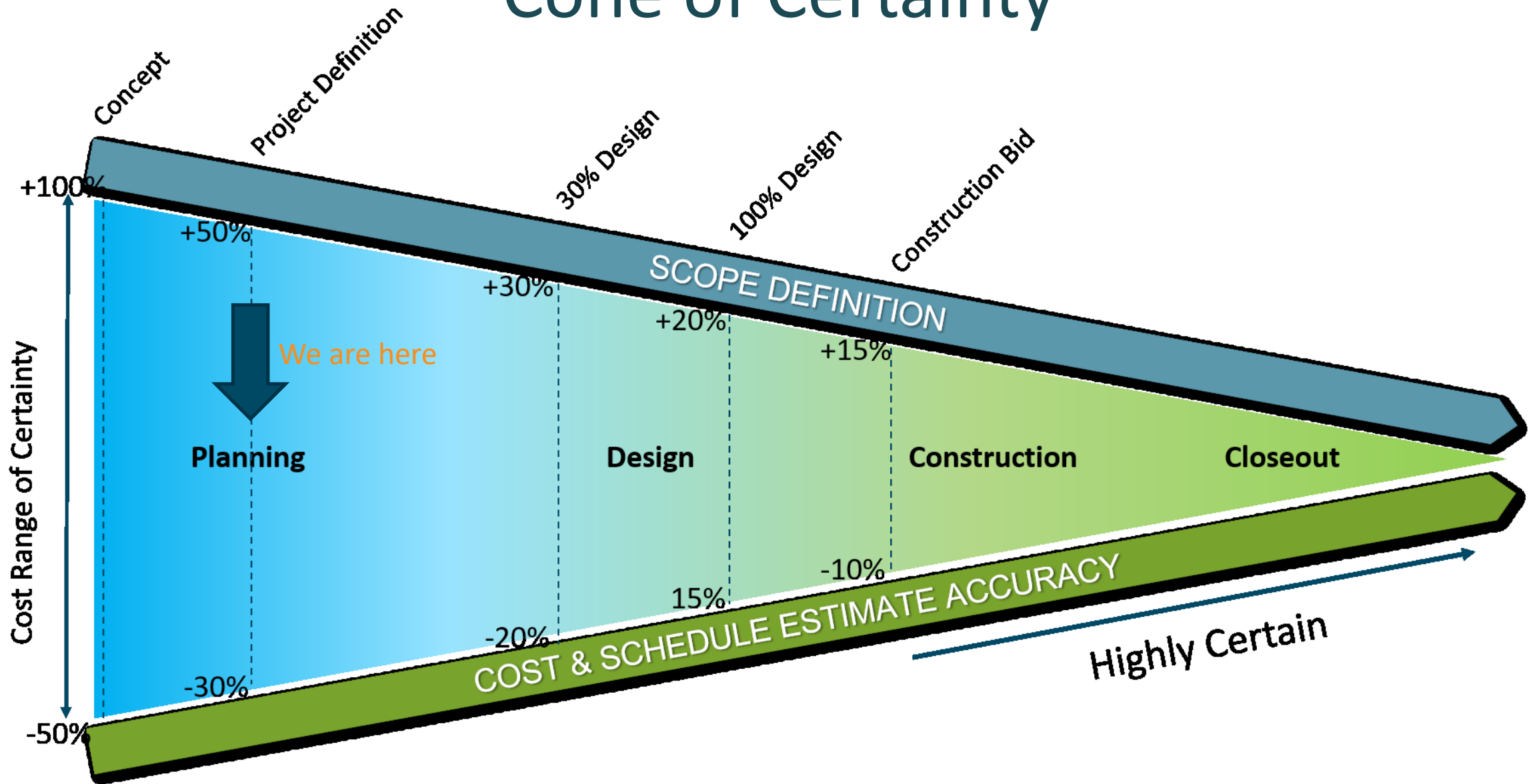


# Locations

Central Terminal (CT-2) | Formerly Anthony's Fish Bar (Currently Vacant)



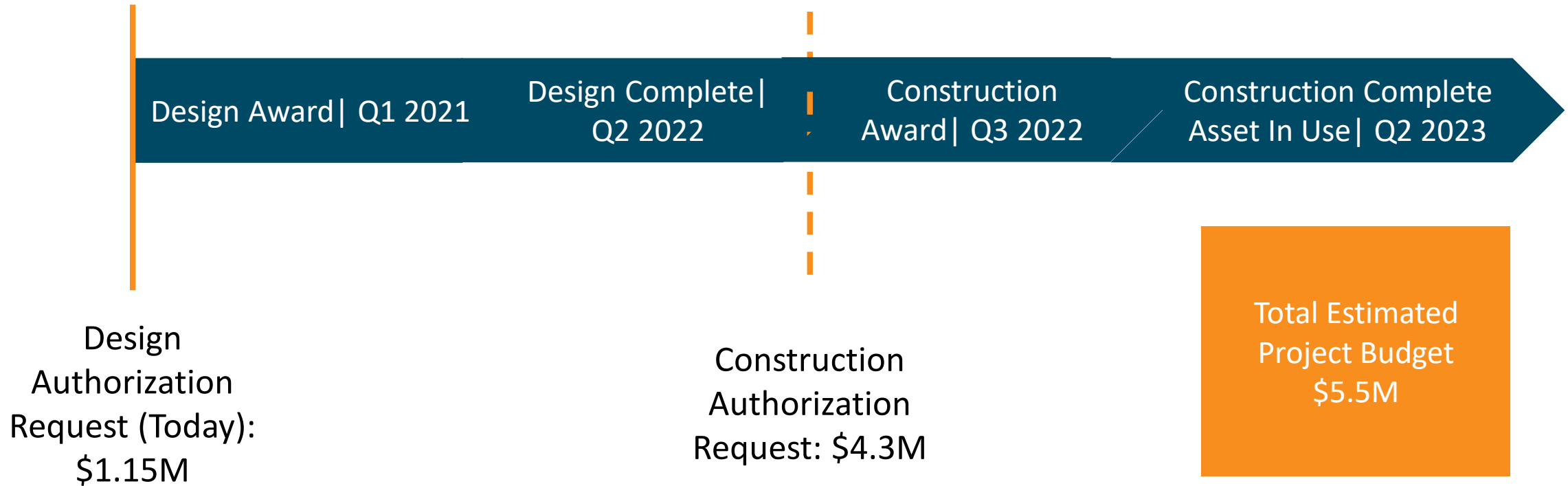
# Cone of Certainty



# Project Risks & Considerations

- Utility capacity assessment in the Central Terminal cannot be performed with current projects underway in that area.
- Passenger experience considerations during construction (barricade needed temporarily in Central Terminal)
- Passenger experience considerations after construction (façade design competition with honorarium)

# Project Schedule & Budget





Questions?