Request for Proposal

Dining Services Consulting
July 12, 2012

Important Dates
Pre-Proposal Question Due (no later than):
10:00 a.m. EDT – Monday, July 23, 2012

Deadline for Receipt of Proposals:
3:00 p.m. EDT – Thursday, August 9, 2011

A VASCUPP Member Institution
Issued by
Procurement and Supplier Diversity Services
Charlottesville, Virginia
I. GENERAL INFORMATION

Request for Proposal ("RFP") Name: Dining Services Consulting

RFP Number: #FF071212

Issue Date: July 12, 2012

Brief Description: The University of Virginia ("University") and its Office of Business Operations ("Business Operations") seek a qualified firm, or potentially firms, to provide consulting services for:

- the evaluation of the current University dining services program;
- assistance in the development of a future RFP for food service management;
- assistance with the evaluation of the proposals and selection process of this future RFP;
- assistance with eventual contract negotiations and development associated with the future RFP; and
- to help the University achieve its goals as outlined in this RFP.

Preproposal Questions: Any questions concerning this RFP must be sent via e-mail, to the buyer listed below, no later than 10:00 a.m. EDT on Monday – July 23, 2012 in order to guarantee a timely response prior to the proposal due date.

Proposal Due Date: 3:00 p.m. EDT on Thursday – August 9, 2012

Firms will send one original electronic copy their proposal(s), formatted in formatted in Microsoft ("MS") Word or as a Portable Document Format ("PDF") file, to the e-mail address listed in the contact information box below. Additionally, firms will also send one complete hard-copy version of their proposal(s) to the physical address listed in the contact information box below. The University reserves the right to reject proposals received after the stated due date and time.

Oral Presentations/Negotiations: Oral Presentations and Negotiations, with finalists, will be held at a University determined date – currently scheduled for Monday, August 27, 2012 (a date which is subject to adjustment by the University).

Expected Award Date: October 15, 2012

Term of Agreement: The term of a resulting Agreement or Purchase Order will be for five years, with the ability to renew on the same or similar terms and conditions, for two additional one-year periods if mutually agreeable to the University and the Selected Firm. The Selected Firm and the University will mutually agree at least 180 days prior to each renewal period whether to renew the terms of the Agreement.

This RFP has been posted on Procurement and Supplier Diversity Services web site for your convenience. Addenda and attachments are posted if issued. The RFP can be downloaded at this web site: [http://www.procurement.virginia.edu/pagerfp](http://www.procurement.virginia.edu/pagerfp). It is the firm’s responsibility to ensure that the latest version of the entire RFP and related links are reviewed prior to submission of a proposal. The University encourages your firm to check the web site frequently for any changes prior to the due date. Call (434) 924-1346 if you have trouble accessing the RFP from the web. For questions about the content of the RFP, contact the buyer listed above. Additional information can be found on Procurement and Supplier Diversity Services web site: [http://www.procurement.virginia.edu](http://www.procurement.virginia.edu).
For ease of reference, each firm or individual receiving this RFP is referred to as a “firm” and the firm or individual selected to provide services for the University is referred to as the “Selected Firm.” This RFP states the instructions for submitting proposals and the procedure and criteria by which a firm may be selected.

REFER ALL QUESTIONS TO THE ISSUING OFFICE:

UNIVERSITY OF VIRGINIA
Department of Procurement Services
1001 North Emmet St, Carruthers Hall
P.O. Box 400202
Charlottesville, VA 22904-4202
Attention: Frank F. Fountain
Email: fff3x@virginia.edu

NOTE 1: If RFP proposal is sent U.S. Postal Service, use the P. O. Box. The University does not take responsibility for lost or misdirected mail.

NOTE 2: During the RFP process, all communication must be directed to the buyer listed above, with the exception of issues directly related to SWAM business and SWAM subcontracting opportunities. Such SWAM issues may be alternately directed to Les Haughton, the University’s Director of Supplier Diversity, at (434) 924-7174 or SWAM@virginia.edu. Any failure to adhere to this requirement may result in the rejection of the firm’s proposal or cancellation of the RFP.

II. SCOPE OF GOODS & SERVICES

In support of its mission and in an effort to maintain the highest quality services for its customers, the University seeks an experienced firm to provide consulting services for the evaluation of the current dining service program, the development of a RFP for a food service management company, review of the proposals, and assistance with contract negotiations and development. The University’s Dining Service operation (“University Dining”) is managed by University's Office of Business Operations ("Business Operations") and has been contracted to an outside vendor since 1988. The current contract expires June 30, 2014.

University Dining encompasses on-site academic division foodservice operations, managed by Business Operations, on Grounds in Charlottesville, and does not currently include foodservice related to the University's Medical Center nor the University's Darden School of Business. University Dining strives to provide nutritious, appealing, and satisfying food in clean and pleasant surroundings at the most reasonable cost. The mission of the University to assist the total development and well-being of the students is supported by University Dining’s provision of a variety of opportunities for interaction and relationship building among students, faculty, and staff in a pleasant environment that is responsive to changing student preferences. University Dining manages dining, retail, catering, vending, and concessions services for the University.

The approximately 3,440 first year students are required to live on the University's Grounds in order to ease their transition to college life. Participation in the dining program is also required during the first year to foster a sense of community. Thereafter, students elect to live and dine on University Grounds. Currently 6,530 students live in on-Grounds University housing, and approximately 8,600 students have purchased meal plans and dine in our five residential dining rooms and 20 retail locations.

Additional dining services are offered during the summer to support the University’s vibrant Conference Services program, which hosts over 12,000 guests attending 110 youth camps and adult conferences,
along with the first year student orientation program which brings over 3,800 students and their parents on Grounds. During this period approximately 4,200 students are enrolled in summer session courses.

University Dining serves meals to approximately 36,900 students, faculty, staff and visitors from 25 locations on a daily basis. See Attachment 3, Dining Services Locations and Description of Operations, and visit Dining Service’s web site: [http://www.campusdish.com/en-us/CSMA/VIRGINIA] to view the University's Dining Rooms and Retail Locations.

University Dining’s Concession operation provides food and beverages for attendees at approximately 175 athletic and entertainment events per year at four venues for nine team sports and JPJ Arena shows. The University also has 266 vending machines on Grounds of which 172 are beverage machines.

It is the University's intent to enter into an Agreement with the Selected Firm to provide consulting services for the evaluation of the current dining service program, assist in the development of a RFP for food service management, assist with the evaluation of the proposals and selection process, assist with contract negotiations and development and to help the University achieve its goals as outlined in this RFP. In order to achieve this goal the Selected Firm will be requested to provide, at a minimum, those services outlined in this section. The Selected Firm will be expected to provide the following with regard to the University’s Dining Services:

A. Dining Service Program Review and Assessment
   1. Gather and evaluate necessary information about current residential, retail, catering, vending and concessions operations by gathering/reviewing documents and information and conducting operational observation site visit(s) to tour operations and interview key stakeholders.
   2. Review and evaluate current meal plan structure and recommend changes that will enhance the residential dining experience for students and enhance the financial performance of the operation.
   3. Assess all aspects of the program including but not limited to food quality and variety, service, cleanliness, operational efficiency, and customer satisfaction.
   4. Assess aspects of the program related to supplier diversity and the utilization of regional agricultural resources.
   5. Compare current program to nationally recognized programs and industry leaders such as those identified by the Princeton Review and National Association of College & University Food Services ("NACUFS").
   6. Complete an executive summary report of key findings and recommendations for enhancing the program.

B. Development of Future Food Service Management RFP
   1. Assist in the development of the RFP timeline that clearly details all steps in the process and responsibilities of the Consultant and University.
   2. Assist in developing the scope of service that specifically outlines the parameters/expectations for the dining, retail, catering, concessions, and vending services program using industry best practices and benchmarks. Areas to be addressed should include food quality and variety, labor, hours of service, and meal plans.
   3. Work with the University’s Procurement and Supplier Diversity Services and representatives throughout the RFP process to insure compliance with all University, State and Federal procurement requirements.
4. Work with University representatives to prepare a RFP for the food services solicitation that encompasses industry standards and University specific language. Develop RFP submission evaluation criteria.

5. Participate in on-Grounds pre-proposal meeting in conjunction with the University and develop and issue clarification questions and answers and amendments throughout the proposal development period.

C. Review of Proposals and Assistance in the Prospective Final Vendor(s) Selection Process on the Future Food Service Management RFP

Assist as a non-voting member of the Selection Committee for the future Food Service Management RFP in the evaluation and selection process to include:

1. Review of the proposals, creation of side by side reasonably detailed comparisons, financial evaluations and executive summary of key proposal provisions and recommendations.

2. Facilitate the University Selection Committee’s proposal review and selection process.

3. Coordinate, organize and facilitate vendor presentations on Grounds.

4. Coordinate and participate in possible site visits with Selection Committee members.

D. Contract Development and Negotiations on the Future Food Service Management RFP

1. Assist the University in conducting preliminary contract negotiations with the prospective final vendor(s) from the Food Service Management RFP.

2. Assist in drafting key contract language for dining, retail, catering, concessions, and vending services agreed upon by all parties during the RFP process.

3. Assist in finalizing contract language and document between the University and the prospective final vendor(s) from the Food Service Management RFP.

III. BASIS OF SELECTION

Proposals will be evaluated based upon the overall merits/value of the proposal including, but not limited to, price. The University will evaluate proposals, and if a firm is to be selected, select the firm on the basis of:

1. The firm's plan to provide the University with the Goods and Services;

2. The firm’s experience in providing Goods and Services similar to those described in this RFP, to include the firm’s references from clients – preferably references from other institutions of higher education;

3. The firm’s price proposal; and

4. The firm’s Small, Woman-owned and Minority-owned ("SWaM") businesses status and/or the firm’s plan for utilization of SWaM businesses. For more information about SWaM and the University’s SWaM plan, please see the letter in Attachment 1 and refer to the following site: [www.procurement.virginia.edu/main/publicpostings/rfp/SWAMplan.pdf](http://www.procurement.virginia.edu/main/publicpostings/rfp/SWAMplan.pdf)

Note 1: A 10% minimum weight will be given to this criterion in evaluating proposals.

Note 2: Any questions related to SWaM business and SWaM subcontracting opportunities can be directed to Les Haughton, Director Supplier Diversity, at (434) 924-7174 or [lh7sn@virginia.edu](mailto:lh7sn@virginia.edu)
IV. CONTENTS OF PROPOSAL

Proposals will be prepared simply and economically, providing a straightforward, concise description of capabilities to satisfy the requirements of the RFP. Emphasis will be on completeness and clarity of content, and will be organized in the order in which the requirements are presented in the RFP.

Unnecessarily elaborate brochures and other presentations beyond that sufficient to present a complete and effective proposal are not desired and may be construed as an indication of a firm’s lack of cost consciousness.

Elaborate artwork, expensive paper and bindings, and expensive visual and other presentation aids are neither necessary nor desired.

Firms will provide the following information:

1. A brief history of the firm and its experience, qualifications and success in providing the Goods and Services requested.
2. A detailed description and the full specifications of the Goods and Services proposed. Each firm will indicate in their proposal the firm’s ability to achieve / comply with each specification. In the event that the firm wishes to propose an alternate specification that, in any way, differs from the above specifications, the firm will detail their proposed change(s) and how the proposed change would compare to the listed specification. Proposals will be formatted in such a way to address each of the above specifications in a line-by-line process.
3. The firm’s proposed price / fee for providing the Goods and Services.
4. At least three references where similar goods and/or services have been provided - preferably references from other institutions of higher education. Include the name of the firm / organization, the complete mailing address, and the name of the contact person and their telephone number and direct e-mail address.
5. The firm’s SWaM businesses status and/or how the firm intends to utilize SWaM firms in regards to this particular procurement.
6. Provide a list of institutions of higher education with which the firm has signed a term contract.
7. Provide the amount of annual sales the firm has with each VASCUPP Member Institution. A list of the VASCUPP Members can be found at [https://vascupp.org](https://vascupp.org).
8. Complete and return the information requested in Attachment 2, Firm Information.

**Virginia Freedom of Information Act**

Except as provided below, once an award is announced, all proposals submitted in response to this RFP will be open to the inspection of any citizen, or any interested person, firm or corporation, in accordance with the Virginia Freedom of Information Act. Trade secrets or proprietary information submitted by a firm as part of its proposal will not be subject to public disclosure under the Virginia Freedom of Information Act; however, the firm must invoke the protections of this section prior to or upon submission of its proposal, and must identify the specific data or other materials to be protected and state the reasons why protection is necessary. A firm may not request that its entire proposal be treated as a trade secret or proprietary information. Nor may a firm request that its pricing be treated as a trade secret or proprietary information, or otherwise be deemed confidential.
V. TERMS AND CONDITIONS
This solicitation and any subsequent award is subject to:

- The Selected Firm registering as a vendor with the University of Virginia.
  [https://www.procurement.virginia.edu/pagevendorregistrationform](https://www.procurement.virginia.edu/pagevendorregistrationform)

- Unless otherwise deemed appropriate by the University, the Selected Firm(s) will enroll in one of the University approved methods for receipt of electronic payments. Accordingly, the Selected Firm agrees to accept Bank of America’s (“BoA”) ePayables® method of electronic payment or BoA’s PayMode® method of electronic payment.


  **Note:** Unless a firm *expressly and specifically states its exception* to any of the Preferred Provisions in its written proposal, then the proposal from the firm will automatically be deemed to include those Provisions.


VI. OTHER INFORMATION

Additional Preferred Contractual Provisions:

1. **Insurance**
   Listed below is the insurance the Selected Firm must maintain under any Agreement resulting from this RFP. In no event should the Selected Firm construe these minimum required limits to be their limit of liability to the University. The Selected Firm will maintain insurance which meets or exceeds the requirements of the University with insurance companies that hold at least an A- financial rating with A.M. Best Company. No Agreement will be executed by the University until the Selected Firm satisfies the insurance requirements of the University. The Selected Firm may be required to provide the University with a valid Certificate of Insurance before providing any goods or services to the University. The University reserves the right to approve any insurance proposed by the Selected Firm.

   **Commercial General Liability:**
   The Selected Firm and any Subcontractor will provide a minimum combined single Limit of Liability for bodily injury and property damage of $1,000,000 per occurrence and a $2,000,000 aggregate with the following coverage:
   
   - Premises/Operations
   - Products/Completed Operations
   - Contractual
   - Personal Injury
Automobile Insurance:
The Selected Firm and any Subcontractor will provide a minimum combined single Limit of Liability for bodily injury and property damage of $500,000 per occurrence with the following coverages for vehicles operated by their employees.

Any Automobile Owned and Non-Owned Automobiles

Errors and Omissions:
The Selected Firm and any Subcontractor will maintain a minimum Limit of Liability of $2,000,000 per claim for professional errors and omissions coverage.

*Additional Insured:
The University will be named as an Additional Insured, and the proper name is: "The Commonwealth of Virginia, and the Rector and Visitors of the University of Virginia, its officers, employees, and agents."

2. Formation of the Agreement with the Selected Firm
All proposals received will first be carefully evaluated by the University, and then the University intends to conduct negotiations with two or more firms. After negotiations have been conducted, if the University chooses to make award, the University will select the firm which, in its opinion, best meets the needs of the University. Alternately, if the University determines in writing and in its sole discretion that only one firm is fully qualified, or that one firm is clearly more highly qualified than the others under consideration, it may decide to negotiate and award an agreement to that single firm. In either event, the University intends to execute a mutually satisfactory written agreement which will reflect and largely incorporate this RFP as reconciled with any pertinent documents, such as the proposal submitted and relevant negotiation correspondence.

Because the University may choose to negotiate and award to a single firm, as discussed above, each firm must include in its written proposal all requirements, terms or conditions it may have, and should not assume that an opportunity will exist to add such matters after the proposal is submitted.

Any firm(s) invited to negotiations should note that the University reserves the right to begin negotiations by combining the best aspects of submitted proposals from all responding firms as the basis for subsequent formation of any Agreement resulting from this RFP.

Firms should also note that, as described above, certain matters will automatically be deemed part of the proposal.

3. Confidentiality
All firms responding to this RFP represent and confirm that the contents of the firm’s proposal(s) and any resulting Agreement are not confidential and will be open to the inspection of any interested person, firm or corporation, in accordance with the Virginia Freedom of Information Act.
4. **Account Manager**
The Selected Firm agrees to provide a named individual ("Account Manager") to implement, perform, and manage provision of the Goods and Services. The University must approve the appointment of the Account Manager prior to execution of any Agreement with the Selected Firm. The Account Manager will be the University’s primary contact, although the Account Manager will be assisted by other members of the Selected Firm’s staff in completing key activities.

In the event that the Account Manager (or any other individual responsible for the University’s account) is no longer employed by the Selected Firm, is unavailable for any reason, or is performing in an unsatisfactory manner (as solely determined by the University); the Selected Firm will propose a replacement for that individual within a reasonable time frame, so as not to significantly delay the provision of the Goods and Services to the University. The University reserves the right to approve the replacement, or to cancel any resulting Agreement. If the University accepts a proposed replacement, the replacement will provide the Goods and Services at rates no higher than previously agreed and in accordance with all terms and conditions specified in the resulting agreement.

5. **Non-Remuneration**
The Selected Firm will, in no manner, receive non-University, third party remuneration in connection with the Selected Firm's provision of the Goods and Services to the University. The Selected Firm certifies that any parent, subsidiaries or controlling entity or entities over which the Selected Firm exercises control (or any such party that exercises control over the Selected Firm) will similarly not receive any remuneration from subsequent University awards made in conjunction with the Selected Firm's provision of the Goods and Services to the University.
Greetings:

The quality of service the University of Virginia is able to deliver to its customers is directly related to the excellent support we receive from you and many other outstanding suppliers of goods and services. Without you, we would not be able to fulfill our educational, health care and research missions. An important part of our procurement program involves our commitment to doing business with small, women- and minority-owned (SWaM) businesses. As one of our most important vendors, we look to you to help us achieve this objective.

We conduct substantial business with small firms. We have a particular institutional focus on developing long-term business relationships with minority-and women-owned businesses. We count on our majority firms to help us achieve our goal.

I seek your assistance in two areas. First, to the extent practical, I ask that you involve small, women- and minority-owned businesses in the delivery of services you provide to UVa. The office of Procurement and Supplier Diversity Services is ready to assist you in identifying qualified diverse business partners. Second, I seek your help in reporting your results through our quarterly subcontracting reports. The terms and conditions previously provided to your organization outlined this process.

This effort is important to us. We depend on you in so many ways – this is another way that we can partner with your company to make things better.

Sincerely,

Colette Sheehy
Vice President for Management and Budget
**Full Legal Name** (Company name as it appears with your Federal Taxpayer Number):

Address:

Telephone Number:     FAX Number:
Web Address:
Email Address:

DUNS Number:

**SWAM Information:**
Is your firm certified with the Commonwealth of Virginia’s Department of Minority Business Enterprises (DMBE):  [ ] Yes  [ ] No

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Is your firm registered as a vendor in the Commonwealth of Virginia’s e-procurement system (eVA)?  [ ] Yes  [ ] No

**Point of Contact for this Proposal:**
Name:
Address:

Office No.     Mobile No.     FAX No.
Email Address:
Observatory Hill Dining Hall and Crossroads Food Court and Convenience Store

The Observatory Hill Dining Hall is located on the southwest corner of Alderman and McCormick Roads. For years, Observatory Hill Dining Hall has been the first year students’ initial exposure to a residential dining room, and a brand new state of the art building constructed adjacent to the original dining hall began serving students in August, 2005. Conveniently located near many of the residential housing facilities, Observatory Hill is open for breakfast, lunch, and dinner during the week, and for brunch and dinner on weekends. Observatory Hill’s menu includes made-to-order stir fry, a full deli, grill, pizza and freshly prepared pasta, home-style meals, premium salad bar, soups, homemade breads, take-out, and desserts. The menu also highlights healthy recipes, and extensive vegetarian and vegan options are available daily.

The Crossroads food court and convenience store is located on the first floor of Observatory Hill. Located in the heart of the first year residence area, the food court/convenience store stays open as late as 2:00 a.m. for late night snacking and socializing. Sbarro Italian Eatery offers fresh pizza and pasta, Pao’s Deli features panini sandwiches and specialty soups and salads, and Grille Work’s menu includes grilled sandwiches and sides. In addition to the food court, all the necessary convenience items are available. The Crossroads stocks personal and school supplies, snacks, frozen dinners, cereal, grocery products, and much more.

Observatory Hill has seating for approximately 125 people on the first floor, approximately 625 people on the second floor, approximately 280 on the third floor, and exterior seating for more than 250. The overall building is more than 60,000 square feet covering three floors.

Newcomb Hall Dining Hall

Newcomb Dining is convenient to the entire high-traffic area of Central Grounds. Located adjacent to the newly expanded Bookstore, Alderman and Clemons libraries and the parking garage, Newcomb Hall serves as the Student Center and is the hub of University life. Featuring North and South serveries, common seating areas, and dining rooms, Newcomb Hall is the Ground’s second largest board operation. Diners can choose from a myriad of high profile residential dining concepts, including daily hot and cold entrées with accompaniments, pasta, grill, deli station, pizza, salad bars, a wokery, Treat Yourself Right bars, The Granary, Tortillaz!, Market Market, Italia, Carving Station, bakery, take-out, and so much more.

Newcomb Dining is currently undergoing an $18 million renovation and expansion that will create a kitchenless facility offering a variety of new contemporary menu concepts as well as a dedicated to-go venue and a quick service restaurant while adding 400 seats. To accommodate the renovation and expansion project, the Newcomb Dining facility will be temporarily relocated to a semi-permanent facility to be located in front of Peabody Hall for the Fall, 2012 semester. Construction is projected to be completed in November, 2012.

Runk Dining Hall

Runk Dining is open to all students but serves primarily the Hereford Residential College and the Gooch/Dillard first year student community. The adjacent Green Room hosts a variety of Residential College and University programs. Runk’s menu offers the Mongolian Grill rice and noodle bowl cuisine, Changing Scenes premium entrees and carving station, Treat Yourself Right bars, hot entrées,
self-service deli and salad bars, vegan and vegetarian dishes, homemade bagels, breads, take-out and dessert

**C3 at Runk Convenience Store**
The C3 at Runk is a compact but well-stocked store located in the lobby of Runk Dining Hall. Open daily until midnight it carries a variety of snack and convenience items, such as ice cream, Frito Lay chips, sodas, frozen foods, health and beauty products, and more.

**Language Houses – French House, Spanish House, Shea House**
The stately old Barringer Mansion at 1404 Jefferson Park Avenue has been transformed into an elegantly warm and cozy corner of Provence for the French residential language house. It stands on the easternmost edge of the Grounds near the medical complex of the Medical Center, the Nursing and Medical schools, and Student Health. The French House is open Monday through Thursday evenings only for French House residents. The Spanish House, located right next door, serves dinner Monday through Thursday to all of the resident Spanish students. Next door to the Spanish House is the Shea House, which serves dinner to 75 residents involved in six language immersion programs and serves lunch to over 400 non-resident guests each weekday as a supplemental location to Newcomb Hall.

**Pavilion XI**
Pavilion XI is in the middle of many traffic patterns of Central Grounds. It is on the first floor of Newcomb Hall. The Pavilion is adjacent to the Central Grounds Parking Garage and the University Bookstore. This is a central gathering place for students and staff alike. The Food Court is upbeat and fast-paced, offering a wide variety of dining choices including Chick-fil-A, Freshens Yogurt Energy Zone, specialty salads, Montague’s specialty sandwiches, Burrito Theory, Topios pizza, a variety of sushi made fresh daily on location, bakery goods, snacks, and ice cream.

**Castle**
On the ground floor of Bonnycastle House, the Castle is convenient to the McCormick Road residence area. This dining facility offers Grille Works burgers, chicken, and sides, Claymores subs, sandwiches and pizzas, snacks, and a variety of convenience items.

**Sidley Austin Cafe**
Sidley Austin Cafe is located on the first floor of the Student Faculty Center at the University’s School of Law, easily accessible to the Law School, the Judge Advocate General ("JAG") School, and other North Grounds facilities. The Cafe offers fresh bakery goods, Greenberry’s specialty coffees, daily hot entrée specials, Grille Works items, Montague’s Deli sandwiches, pizza and calzones, sushi, grab-n-go items, and salad bar.

**Colonnade Hotel Garden Room**
The Colonnade Hotel is part of the original structure of the historic Academical Village and is located on the south end of the West Range. The Colonnade Hotel is a great place for faculty and staff and their student guests to come for business meetings, or just to dine with friends. Two meeting rooms accommodate faculty and staff looking for working lunch space. The Garden Room, located on the second floor of the Colonnade Hotel, features a hot buffet bar as well as a soup, salad, and sandwich buffet, and signature desserts.

**West Range Cafe**
The West Range Cafe is located on the first floor of the Colonnade Hotel and offers all the amenities of a full service Java City coffeeshouse – specialty coffee beverages, signature brew coffees, and non-coffee
drinks. The Cafe serves a full line of specialty bakery items, as well as sandwiches and salads, and provides a warm, casual setting for meeting friends over a latte or cappuccino.

Fine Arts Cafe
The recently renovated Fine Arts Cafe is on the ground floor of the Fiske-Kimball Fine Arts Library and serves the Architecture School and Rugby Road communities. The Cafe menu focuses on sustainable foods and offers grill items, wraps and rice bowls featuring natural, organic and local ingredients, and fair trade coffees and hot teas.

Poolside Cafe
Poolside Cafe is inside the Aquatics & Fitness Center, on Alderman Road next to Scott Stadium, across from the Alderman Road residence area. A stop at the Poolside Cafe is on the itinerary of everyone who works out—or just thinks about working out—at the Fitness Center. Poolside's signature offering, known all across Grounds, is the Freshens Fruit 'n' Smoothie, made in 25 different varieties, from fresh fruit, Freshens low fat yogurt, and fruit juices. The Poolside Cafe also offers fresh bagels, gourmet salads and sandwiches, sushi, and more for a meal, a snack, or an anytime pick-me-up.

Alderman Cafe
Alderman Cafe is located on the fourth floor of Alderman Library and is a place for faculty and students to meet outside the traditional classroom and office settings. The Cafe offers fresh baked pastries, bagels, scones, muffins, and a full line of Greenberry’s specialty coffees and teas.

Einstein Brothers Bagels at the Bookstore
Einstein Brothers Bagels is located in the newly expanded and renovated UVA Bookstore, across the plaza from Newcomb Hall, and offers a wide variety of freshly baked bagels and muffins, gourmet breakfast and lunch sandwiches, hearty soups, signature salads, indulgent desserts, specialty coffees, and frozen blended beverages.

C3 at Newcomb
The C3 at Newcomb is a busy convenience store just outside the entrance to Pavilion XI on the first floor of Newcomb Hall. It is convenient for students living on the Lawn and at Brown College or for anyone with classes on Central Grounds. The store offers all your grab-n-go essentials, including personal supplies, grab-n-go sandwiches and salads, and snacks. Ben and Jerry’s ice cream, soft drinks, and an assortment of juices are also available. As a part of the Newcomb Dining renovation and expansion project this store will be replaced with a new, larger POD store at the building’s new west plaza entrance. Completion is anticipated in September 2012.

C3 at Lambeth
C3 at Lambeth is located right inside the Lambeth Field apartment complex. It is tailored to and closely attuned to the needs and expressed preferences of the Lambeth Field residents. Here is everything for the apartment dweller: cleaning, personal, and school supplies; soups, dairy products, soft drinks, and beverages in all sizes; sandwiches and munchies; a full array of snacks, chips, and candy, and ice cream.

Cafe McLeod
Cafe McLeod opened in August 2010 in the Nursing School’s newly renovated McLeod Hall, extending Dining’s service to include south Grounds. Sharing space designed to foster a stronger link between the Nursing School and University Health System and provide space for informal networking, the Cafe is open on weekdays and offers a wide variety of Java City specialty coffee and espresso beverages,
Bleeker Street Cafe gourmet sandwiches and paninis, seasonally inspired soups and salads, grab-n-go items, and snacks.

**The Dining Room at John Paul Jones Arena**
The 300 seat dining room at the John Paul Jones Arena provides a dedicated dining area for Varsity student athletes and members of the Athletic Department for dinner on Sunday through Thursday. The dining room features menus specifically designed to meet the special nutritional needs of the University’s student athletes. When not in use as an athletic dining room, this 7,900 square foot area is often used to host catered events held in conjunction with Arena concerts and shows.

**Clark Hall**
Home of the Department of Environmental Sciences and the Science and Engineering Library, the Clark Hall coffee shop is located in the large open mural room of the Virginia registered landmark building. The shop is open daily and offers locally based hand-roasted Greenberry’s coffee and espresso beverages as well as a variety of teas and frozen java drinks. Freshly baked pastries and a variety of grab-n-go sandwiches, salads, and snacks complement the beverage menu.

**Einstein Brothers Bagels at Rice Hall**
Einstein Brothers Bagels at Rice Hall opened in August 2011 in the new state-of-the-art six story building that is home to the Engineering School’s information technology engineering programs. The cafe is open daily and is located on the first floor adjacent to the cyber cafe and lobby. It offers barista service gourmet coffee and espresso drinks and a diverse menu of baked goods, specialty salads, made-to-order breakfast and lunch sandwiches, and decadent desserts.

**Wilsdorf Cafe**
Wilsdorf Cafe is located in the Engineering School’s recently opened cutting-edge five story materials science, chemical engineering and nanotechnology programs building. The cafe is open on weekdays and is a convenient destination for the students, faculty and staff of Wilsdorf Hall as well as a number of other McCormick Road academic buildings and the McCormick Road residential area. The cafe menu includes Java City gourmet coffee and espresso beverages, fruit smoothies, freshly baked pastries, salads, sandwiches and snacks.

**P.O.D. at the Claude Moore Medical Education Building**
Opened November 2011 in the new high technology Medical Education Building, the Provisions on Demand market is designed to meet the needs of students, faculty and staff looking for fresh, healthy and convenient grab-n-go sandwiches, salads, bakery items, brewed coffee and beverages from a store front kiosk.

**Street Eats**
To provide more options and flexibility to students’ meal plans and schedules as well as provide a trendy alternative to dining at Newcomb Hall which experienced renovation-related temporary space reductions, six food trucks located in and around the Central Ground’s McIntire Amphitheatre are available for weekday lunches. Two of the mobile kitchens are managed by Dining Services while the other four are local vendors contracted to Dining Services. Plans are underway to expand the mobile locations to offer breakfast at several University administrative buildings as well.

**Starbucks**
Starbucks opened in Fall 2010 in the spectacular South Lawn Commons, located between Nau and Gibson Halls, which provide classrooms and support space for the College and Graduate Schools of Arts
and Sciences. The Starbucks café offers the signature brewed coffee, espresso-based drinks, other hot and cold drinks, pastries, salads, sandwiches and panini and snacks that customers are familiar with the world over.

**Catering**
University of Virginia Catering offers an outstanding array of highest quality food and beverage selections designed to meet the varied needs of the community. Services range from the simplest of coffee breaks to elegantly served receptions and dinners. Customers are welcome to browse through a variety of menu guides or work with the Catering staff to develop a unique customized event.

**Concessions**
Almost year round, Concessions provides food and beverage services at four venues for nine team sports. From the 60,000 seat Scott Stadium to the more intimate 2,000 seat Davenport Field, Concessions fuels the Wahoo fans with a variety of snacks, hot foods, and hot and cold beverages.