

# HOBART CENTER FOR FOODSERVICE SUSTAINABILITY

## Red Stag Supper Club Aims to be the Model for Future Sustainable Restaurants in the State of Minnesota

MINNEAPOLIS, MINNESOTA

The Red Stag Supper Club was designed to bring sustainability to a new level in the restaurant industry. The goal was to be the first Leadership in Energy and Environmental Design for Commercial Interiors (LEED-CI) Gold Certified restaurant in Minnesota, introducing and combining technologies from which all subsequent restaurants could benefit.



The sustainability project began in the early stages of development. Salvaged items were used to help capture a vintage feel in the restaurant. These items helped reduce landfill waste by being reused. Some of the items included salvaging



traditional marble as well as restaurant booths from a nearby Marriott Hotel, an old upright grand piano and a Depression-era beer can collection.

LED lighting is used in the dining space and kitchen. The LED lights consume a fraction of the energy and last much longer than typical bulbs. LED Mr-16 replacement bulbs are used in combination with LED strip lights to add warmth to the room. With the LED lights, Red Stag saves more than \$10,000 per year in total costs, and the operating cost over five years has a savings of more than \$5,000. The Mr-16 bulbs have a 95 percent longer lifetime compared to standard bulbs.

Other sustainable technologies include the HVAC, plumbing and electric system solutions. In most restaurants, the demands of a commercial kitchen sometimes compete with the need for guest comfort in the dining space. Red Stag balances its heating and cooling needs and focuses energy consumption on the location and time when it is needed. In addition, a computer monitoring system helps the restaurant use up to 70 percent less water than a conventional restaurant.

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Numerous energy conservation strategies were also integrated into the restaurant design. Some of the energy-saving equipment installed includes kitchen vent-hood fans, on-demand, tankless gas water heaters, electric water heaters and hand dryers.



The Red Stag uses compostable disposables, puts stickers on to-go food containers to encourage recycling and educates the staff to answer questions regarding the new technologies embraced by the restaurant. The restaurant has already begun to receive media attention because of their focus on a healthy dining experience and conservation of energy.