

**Hudson Yards Catering/
Union Square
Hospitality Group**

New York, NY

*Food Facilities Designed by
Clevenger Frable LaVallee Inc.*

Main Kitchen



project data

Commissary Space: 15,000SF on 2 floors
Main Floor: Blue Smoke Barbeque Kitchen, Shake Shack support area, Client Dining and Tasting Room, Pastry/Bakeshop and Catering Production.
On the floor below: Offices, floral shop, ice production and dishwashing.
Equipped Area: 13,800SF
FSE Cost: \$850,000
FSE Cost/SF: \$62

situation analysis

Union Square Hospitality Group's back of the house operations at MoMA are deficient in terms of storage and prep space to support the five venues plus catering requirements. Out of this and the growth of their other operations in New York City, the need for a commissary was born.

the challenge

To build a commissary that could support a variety of requirements including the desire to develop their off premise catering business and serve as a platform for new business ideas and efforts.

project strategy

The project team decided from the outset to maintain the openness by removing as many walls and obstructions as possible and avoiding any drop ceiling systems as well. By grouping items that required utilities around the perimeter of the space and providing only a 48" high wall for utilities between the "back to back" cooking batteries, the space is completely open so that clients and management can observe the activities of all of the staff throughout the space.

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Project Profile Hudson Yards Catering/USHG

project strategy continued

In addition, considering that there are windows only along the western wall of the commissary, the openness of the kitchen provides natural light throughout the space providing a very pleasant work environment. By designing the central production area with only mobile tables and other mobile equipment, the arrangement can be changed within seconds to adapt to any production requirement.

Clevenger Frable LaVallee designed the cooking battery with each type of appliance in phase one while the infrastructure including ductwork and gas line sizing was prepared for phase two. Once the operation increases production, a second “back to back” cooking battery will be added when required. This eliminated the need for capital expenditure of equipment upfront but enabled the cost efficient building of the infrastructure to occur in phase

solution

Clevenger Frable LaVallee designed a commissary to be built in two phases with the highest degree of flexibility to meet a variety of current and future requirements. First and foremost was a need to create a design that enabled the flow of goods and staff to follow from delivery to storage to production to packing to exiting the facility without circulation conflicts or interruption of the production occurring within the various functional areas

results

The new facility not only enabled USHG to support their other operations and grow their catering business, but it has become a center for new business endeavors by developing and testing menu items for operations such as Citi Fields concessions and dining venues.



Prep Area