



## **Grant Grove Restaurant was constructed using environmentally- and community-friendly principles with the goal of receiving LEED Gold certification!**

Building and environmental standards played a prominent role in the design of the new Grant Grove Restaurant in Sequoia & Kings Canyon National Parks. The 8,000-square-foot, \$6.4-million project, which was built using sustainable materials and construction techniques, is anticipated to receive LEED (Leadership in Engineering and Environmental Design) Gold certification from the U.S. Green Buildings Council. In addition, the restaurant is also being certified as a Green Restaurant® by the Green Restaurant Association.

### **CONSTRUCTION**

More than 75 percent of waste generated during construction was diverted from the landfill. Over 20 percent of the materials used on the project, including structural steel, concrete masonry units and concrete, came from within 500 miles of the project site, helping to reduce transportation needs and promote local businesses.

### **DESIGN**

The building and its windows were designed to provide building occupants a connection between indoor spaces and the outdoors, resulting in a great indoor environmental quality.

### **WATER EFFICIENCY**

The project reduced water consumption by more than 40 percent by installing low-flow, water-efficient plumbing fixtures. The landscaping does not require irrigation, thus reducing the amount of potable water and maintenance required.

### **ENERGY EFFICIENCY**

This building incorporates energy-efficient LED lighting and windows, reducing the amount of energy demand. These elements help make the building 30 percent more energy efficient than a conventional building. At least 35 percent of the energy used in this restaurant comes from renewable sources.

### **INDOOR ENVIRONMENT**

To provide a healthier work environment, heating, ventilation and air conditioning (HVAC) systems were designed to exceed the American Society of Heating, Refrigerating and Air Conditioning Engineers (ASHRAE) standards for ventilation and thermal comfort. Low-emitting interior materials such as adhesives, sealants, paints, coatings, carpeting and flooring systems were installed to help reduce indoor air contaminants. Smoking is not permitted anywhere inside the restaurant.

### **COMMUNITY SUPPORT**

Grant Grove Restaurant promotes alternative transportation methods with the installation of bike racks and parking incentives for energy-efficient vehicles. Steps were taken to reduce light pollution and protect the national park's night skies.



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