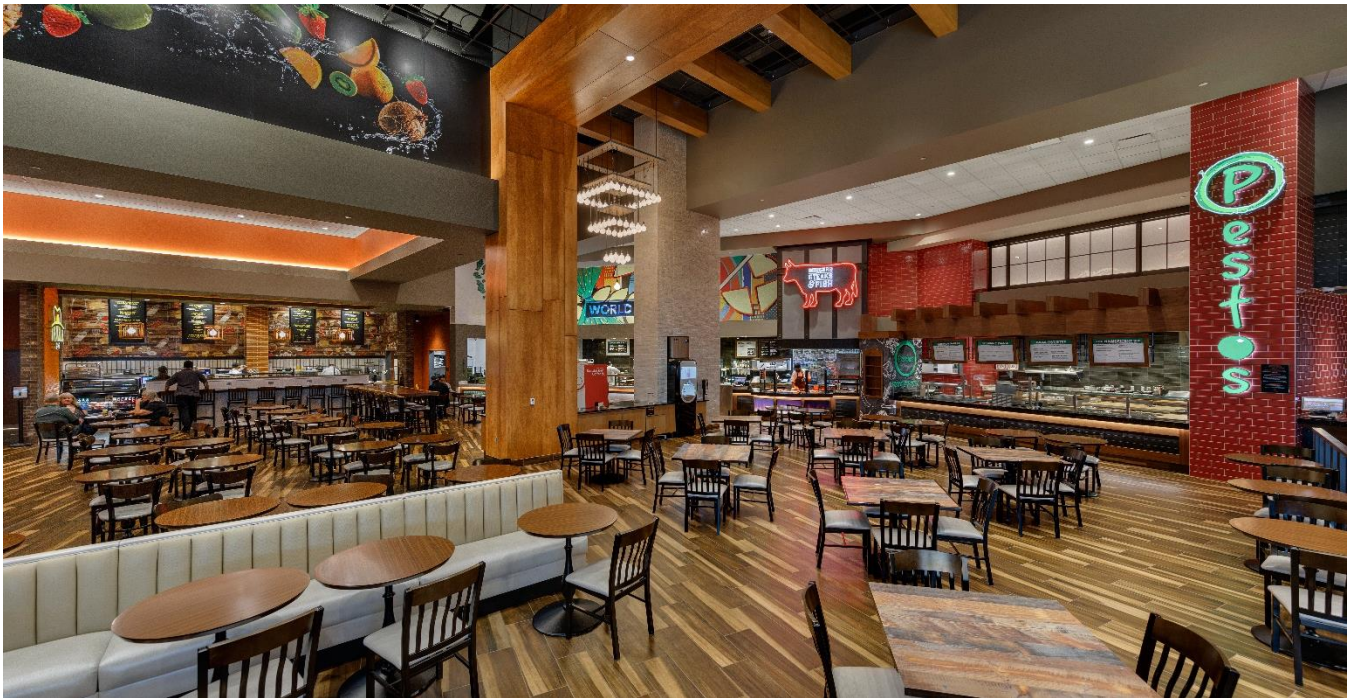


## QUIL CEDA CREEK CASINO

TULALIP, WA



Outgrowing the previous Quil Ceda facility built in 2003, a more expansive 126,000 square foot facility was constructed across the street to double the size and to enhance the overall guest experience in a responsible and environmentally friendly fashion.

The goal of the project was to increase the brand familiarity of The Q, as called lovingly by the locals, and to build on the relationship between guests and the staff, in a space containing a food hall, an a la carte restaurant, three bars, and an entertainment venue, all while flowing effortlessly within a colossal sized space.

From its large volume of space, the design team was able to craft a varied and dynamic experience. Though efficiency was key in creating this venue, it still managed to transition smoothly between different menu concepts - each distinct yet unified by an overarching atmosphere. Further piquing guests' curiosity are glimpses of other areas sprinkled throughout which encourages exploration within the space.

By cleverly combining the menu for The Kitchen and The Landing, energy consumption is reduced while also streamlining staff labor.

### Details

Opening Date: February 2021  
Peak Meal Volume: X,XXX

Project Size: 126,000 SF  
Seats: The Kitchen food hall, 212;  
The Landing a la carte restaurant, 137;  
The Stage entertainment lounge, 189

### Scope

A new casino built across the street from the original casino and twice the size. The new facility includes: The Kitchen, a large food hall with multiple cooked-to-order food venues; The Landing, an a la carte restaurant; The Stage, an entertainment venue for music and other events, which also enables guests to watch sports on video walls; and three full-service bars, including The Keg Bar.

Servers can access four out of seven kitchen stations from behind-the-scenes at both venues - making it easy to provide options for diners in either setting. This thoughtful approach has minimized time wasted producing items found on fewer than half the menus by eliminating a special a la carte cooking area entirely.

