CAMPAIGN LAUNCH
NOVEMBER 15, 2018
Since the College was first built more than 55 years ago, Grebel’s residence has grown, apartments were added, and our classrooms, library, archives, and other academic program spaces have all expanded dramatically. However, our kitchen and dining room are largely the same as they were in 1964. It’s now time to reinvest in these important facilities.

Having “room at the table” is key to building community—but currently there is not always room for everyone. An expanded Grebel cohort of students, faculty, and staff now crowd into a facility that was originally designed for a much smaller community.

To accommodate our growing community, we plan to build a new kitchen and dining room, with construction to begin in Spring 2019.
THE NUMBERS

Costing a project of this scope is complicated and estimates for the kitchen and dining room project are $6.8 million. Because some of this project is ‘maintenance’ in scope, the board is committing $1 million of capital reserves. There are no government funds available for this capital project.

“"This project resonates with people who understand what hospitality means at Grebel. Our dining room is a place that shapes our students into leaders in our businesses, not-for-profits, and faith communities.”

~ PRESIDENT MARCUS SHANTZ

PROJECT COST
$6.8 MILLION

REVENUE
Capital Reserves
$1 MILLION
Fundraising Target
$4 MILLION
Balance to Finance
$1.8 MILLION
Total Revenue
$6.8 MILLION

Raised to Date
$3.2 MILLION
In the fall term, we have Community Supper waiting lists for associate students who live off campus but want to continue to be a part of our community. To embody the true meaning of an inclusive community, Grebel needs to be able to accommodate all our students.

With close to 70 graduate students, increased activity in the Kindred Credit Union Centre for Peace Advancement, and more participants in our continuing education programs, we need increased capacity in our kitchen and dining room to serve our extended community.
“Part of Grebel’s culture is to ‘Fill the Table.’ This is a practice that is passed down from upper-year to first-year students and shared with staff and faculty. Everyone is encouraged to welcome anyone at their table until it is filled. Because of this long-held tradition, I’ve had so many amazing conversations and made some really interesting connections with people.”

~ HANNAH HILL, STUDENT
The residence experience at Grebel is incredible, but right now it is practically cordoned off from individuals with physical disabilities. If we want this community to be truly open for everyone, we need to start making material changes to our building so that it is accessible for people with different levels of ability.

— Erik Mohr, Student

Having an elevator is a clear signal of welcome and hospitality to those who have mobility challenges. Each year, the College hosts numerous events and concerts in the chapel. We are also an educational and research resource to the Mennonite Church and the broader community. As such, countless guests access the kitchen and dining room annually, many of whom also require access to the chapel from this space. Connecting the chapel to the dining room creates a tangible link between the worshiping community and the fellowship of our weekly Community Suppers together each Wednesday.
“In this building project, students have requested a space that is open 24/7 with microwaves, a fridge, a sink, toasters, panini press, and storage, plus other kitchen tools. The best conversations happen at night over popcorn!”

~ ELORA DEERING, STUDENT

“The pantry will give students a place to make late night snacks. It will also be a spot for off-campus associates to store and prepare their lunches, as they continue to connect with other Grebelites and use the College as a home base.”

~ MADELEINE NEUFELD, STUDENT COUNCIL PRESIDENT
THE KITCHEN

Food services has been stretched with increased demands for catering and hosting campus events, not to mention the growing student numbers and the increase in specialized diets.

“I’m really looking forward to having more space for our staff to work in, and more space for people to come and enjoy the dining room — whether it’s for a reception or a dinner. I’m also looking forward to a redesigned and expanded serving line that remains open concept. Our kitchen staff will still be able to easily connect with our students!”

~ CHERI OTTERBEIN, FOOD SERVICES MANAGER
This view shows the entry to the servery, with the sliding doors open.

**KITCHEN**
- Lots of natural daylight
- Spacious baking area
- Separate area for allergen-free preparation/cooking
- New equipment

**SERVERY**
- Spacious circulation
- Connection to dining room
- Accommodates special diets
GET INVOLVED

“One of many reasons our son Jon chose to live at Grebel was for its home cooked, all-you-can-eat meal plan and its profound culture around communal dining. Making room at the table is key for building community and creating hospitality. I invite you to join me and my husband Rick, and make a gift to this important community-building project.”

~ RUTH-ANN SHANTZ, FUNDRAISING ADVISORY CHAIR AND GREBEL PARENT

“Sharing a meal is at the heart of our experience of community at Grebel, and it has been humbling to see so many people share donations for this important project.”

~ FRED W. MARTIN, DIRECTOR OF ADVANCEMENT
We welcome all gifts to this 3-year campaign and every donor will be included on a donor recognition feature in the new facilities. We are suggesting 3 different levels as part of this fundraising campaign:

$15,000
The “pillar” level is symbolic of the 11 pillars that will be located along the window side of the dining room.

$6,000
The “table” level is symbolic of the new capacity for 50 tables, seating up to 300 people in the dining room.

$1,000
The “tray” level is symbolic of the 200 trays currently in circulation.

DONATE TODAY
uwaterloo.ca/grebel-fill-the-table

FOR MORE INFORMATION, CONTACT
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Fill the Table

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