



Brad Cox, **Architect**, Inc.

# Las Palmas Tennis Center Needs Assessment

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Public Works  
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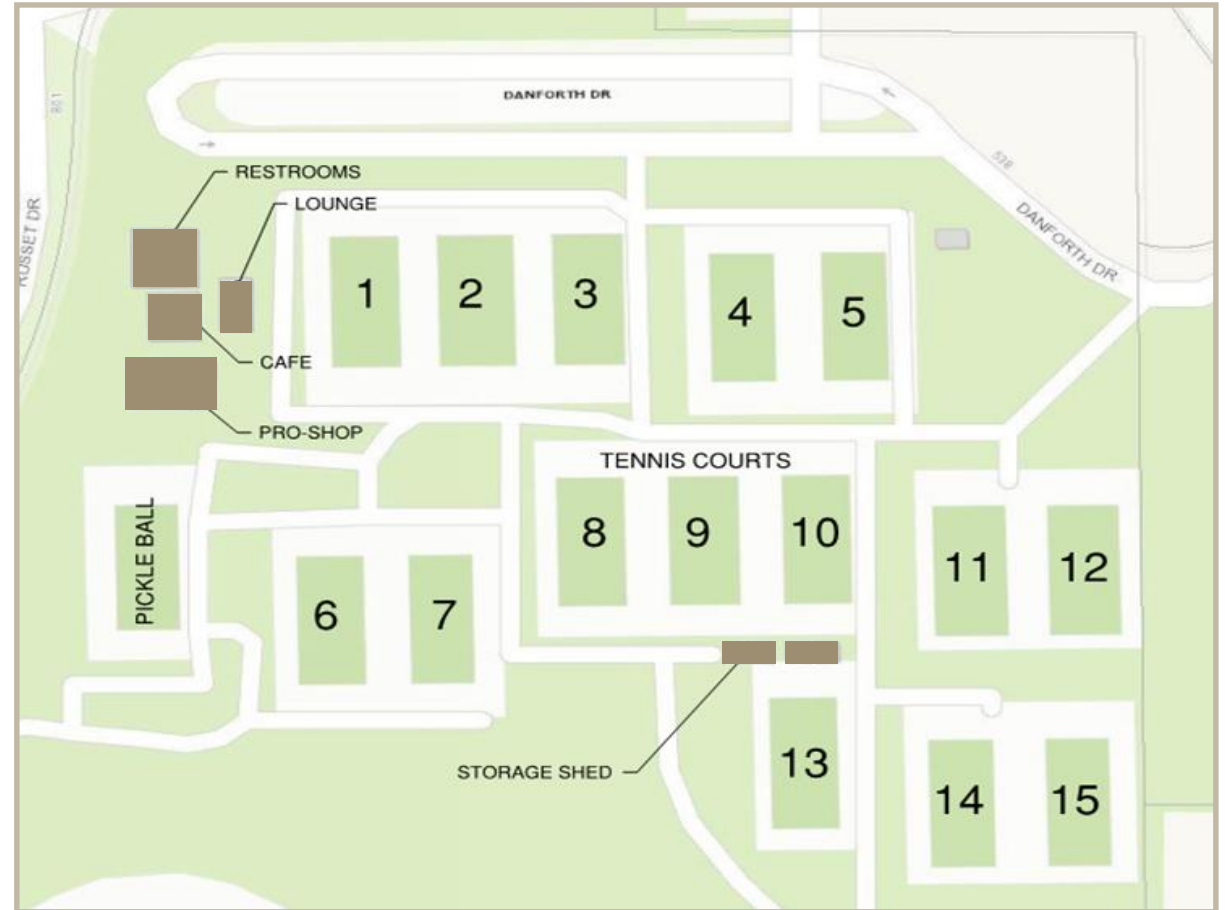
# Agenda

- ▶ **Assessment Goals**
- ▶ **Building Conditions**
- ▶ **Use of the Tennis Center**
- ▶ **User Interviews**
- ▶ **Project Options**
- ▶ **Questions**





# Assessment Goals: Site and Scope



- Buildings Only

# Assessment Goals

- **EVALUATE** the current condition of existing buildings
  - ◆ Pro Shop (1975) – 960sf
  - ◆ Restrooms (1975) – 890sf
  - ◆ Storage Shed (1975) – 185sf
  - ◆ Café (2000) – 504sf
  - ◆ Lounge (after 2000) – 512sf
- **ASSESS** remaining life expectancy of structures
- **PROPOSE** long-term plan to improve the center

Evaluate



Assess



Propose



# Building Conditions

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Analysis Components	
Functionality	Accessibility
Energy Efficiency	Hazardous Materials



# Building Conditions: Pro Shop (1975)



**Function:** Undersized for staff of current programs (e.g. workspaces and storage).

**Access:** Handrails are not in accordance with accessibility requirements.

**Energy Use:** Single-pane windows, uninsulated walls, and outdated mechanical equipment.

**Haz-Mat:** Asbestos was detected in original building material. No lead detected above reportable limits in paint.

# Building Conditions: Restrooms (1975)



**Function:** No showers and dressing areas are limited compared to neighboring tennis center facilities.

**Access:** No accessible women's toilet stall and non-compliant knob hardware.

**Energy Use:** Heating and air conditioning for the restrooms is not a high priority.

**Haz-Mat:** No asbestos containing materials or lead based paints were detected.



# Building Conditions: Storage Shed (1975)



**Function:** The capacity is about half of what is needed. Distribution could be more spread out.

**Access:** Storage shed is only accessed by staff and instructors, but was not built to current code.

**Energy Use:** Electrical system and energy efficient lighting upgrades recommended.

**Haz-Mat:** No asbestos containing materials or lead based paints were detected.



# Building Conditions: **Café (2000)**



**Function:** Type and quantity of offerings is limited by the size of the food service area.

**Access:** Food service side has limited access. Due to space constraints, there is limited ability to remodel.

**Energy Use:** Single-pane windows, uninsulated walls, and outdated mechanical equipment.

**Haz-Mat:** Likely asbestos-free because remodeling occurred in the early 2000s.

# Building Conditions: Lounge (after 2000)



**Function:** Occupancy is set at 32, but typical events require room for 50-60 occupants.

**Access:** Other than occupancy limitations, there are no accessibility issues with the facility.

**Energy Use:** No specific energy-efficiency concerns because the Lounge is neither heated nor cooled.

**Haz-Mat:** No samples were collected because it's a modular metal panel and no suspected asbestos or lead-containing material is evident.

# Use of the Tennis Center

## 2021 Usage Analysis<sup>(1)</sup>

Type of Use	Number of Uses <sup>(2)</sup>
Public Reservations	81,593
USTA League Players	21,222
Singles Academy ( <i>Eagle Fustar</i> )	24,130
Pickleball	21,272
Instructional Tennis	4,959



(1) 2021 Usage Analysis of Existing Courts, (2) Numbers are not unique players, but a representation of hourly court occupation by singles and doubles players.



# Outreach: **User Interviews**

- Rank Facilities Based on the Most Need for Improvements
- Discuss Use of Various Facilities
- Preferences for Facility Enhancements

USTA  
League  
Captain

Senior  
Tennis  
Player

Tennis  
Club  
Member

Pickleball  
Player

Youth  
Player

Tennis  
Student

# Outreach: **Key Takeaways**

## Key Takeaways

- **Restrooms** are the highest priority.
- **Additional toilet stalls** are rated as most beneficial improvement, followed by **lockers**.
- **Pro-Shop** services meet the needs of five out of six patron groups represented.
- **Enhancing Café services** ranges from Somewhat to Very Important.
- Five out of six users responded that a **hot food menu** is desired.
- **Lounge** is used occasionally by patrons.

# Project Options

## Repairs Only

## Rebuild & Renovate

## Replace & Grow

FACILITY OPTION A

FACILITY OPTION B

FACILITY OPTION C

\$2.0 Million

\$8.0 Million

\$16.0 Million

3,050 square feet (Current)

5,225 square feet

8,540 square feet

Construction may include a series of projects

16-20 months construction

18-24 months construction

5-10 Year Lifespan

25+ Year Lifespan

50+ Year Lifespan

No Programmatic Growth

Comparable to Neighboring Community Facilities

Becomes a Regional-Leading Facility

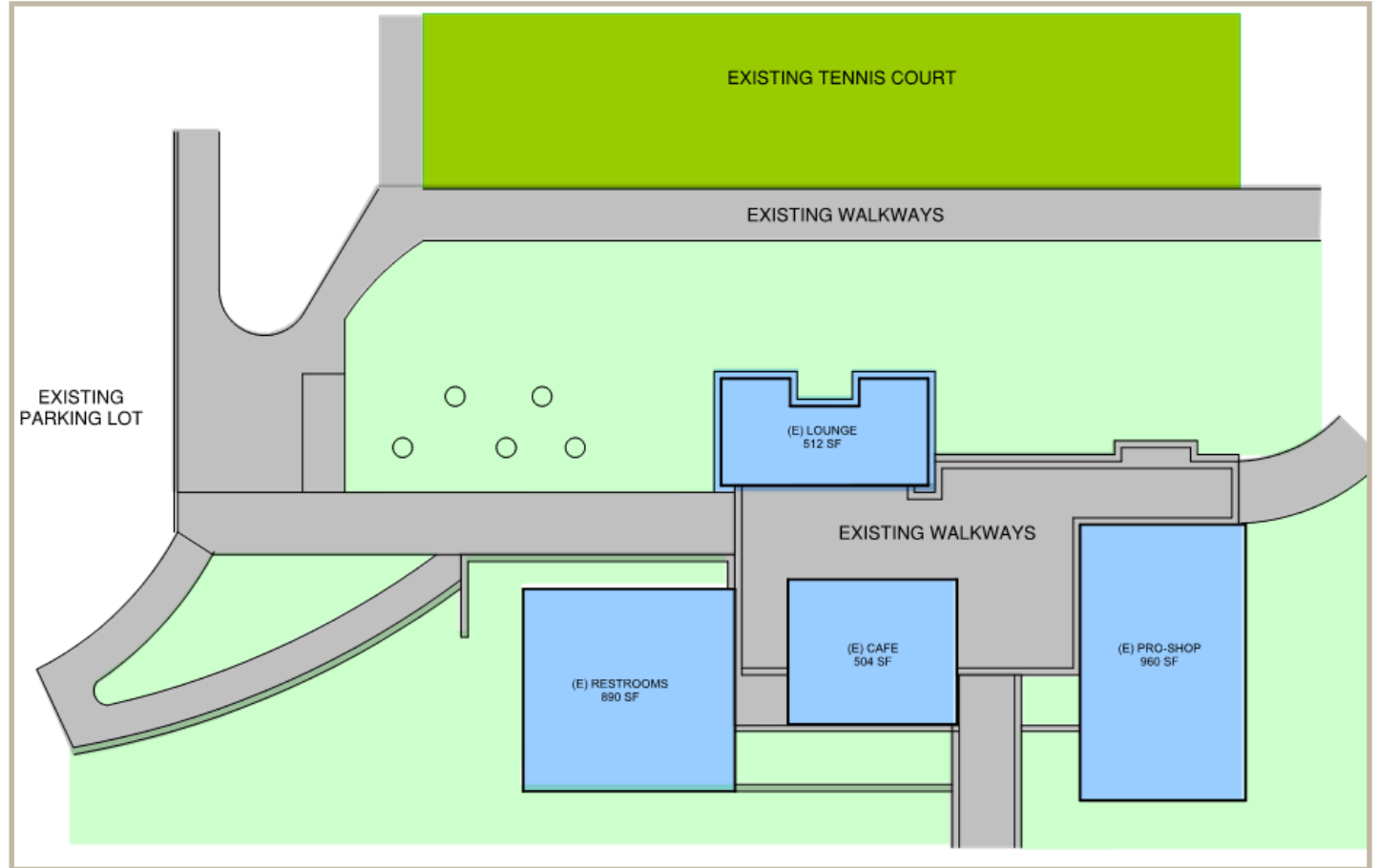


# Facility Option A: Repairs Only

The facility would remain at approximately **3,050sf**

Addresses identified repairs, but offers no programmatic growth

Estimated Design and Construction Cost is **\$2.0M**

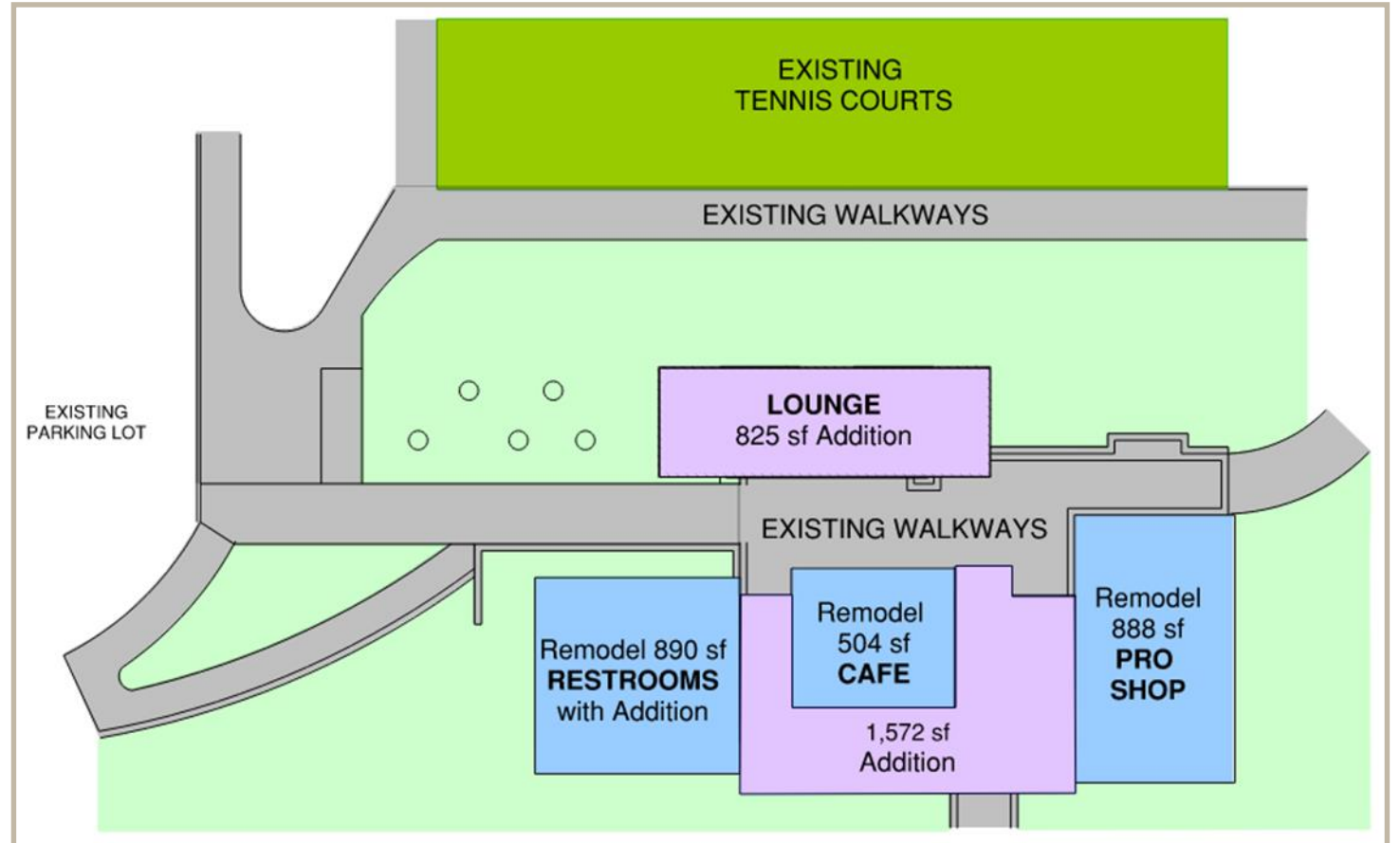


# Facility Option B: Rebuild & Renovate

The facility would grow to approximately **5,225sf**

Comparable amenities to neighboring community facilities

Estimated Design and Construction Cost is **\$8.0M**

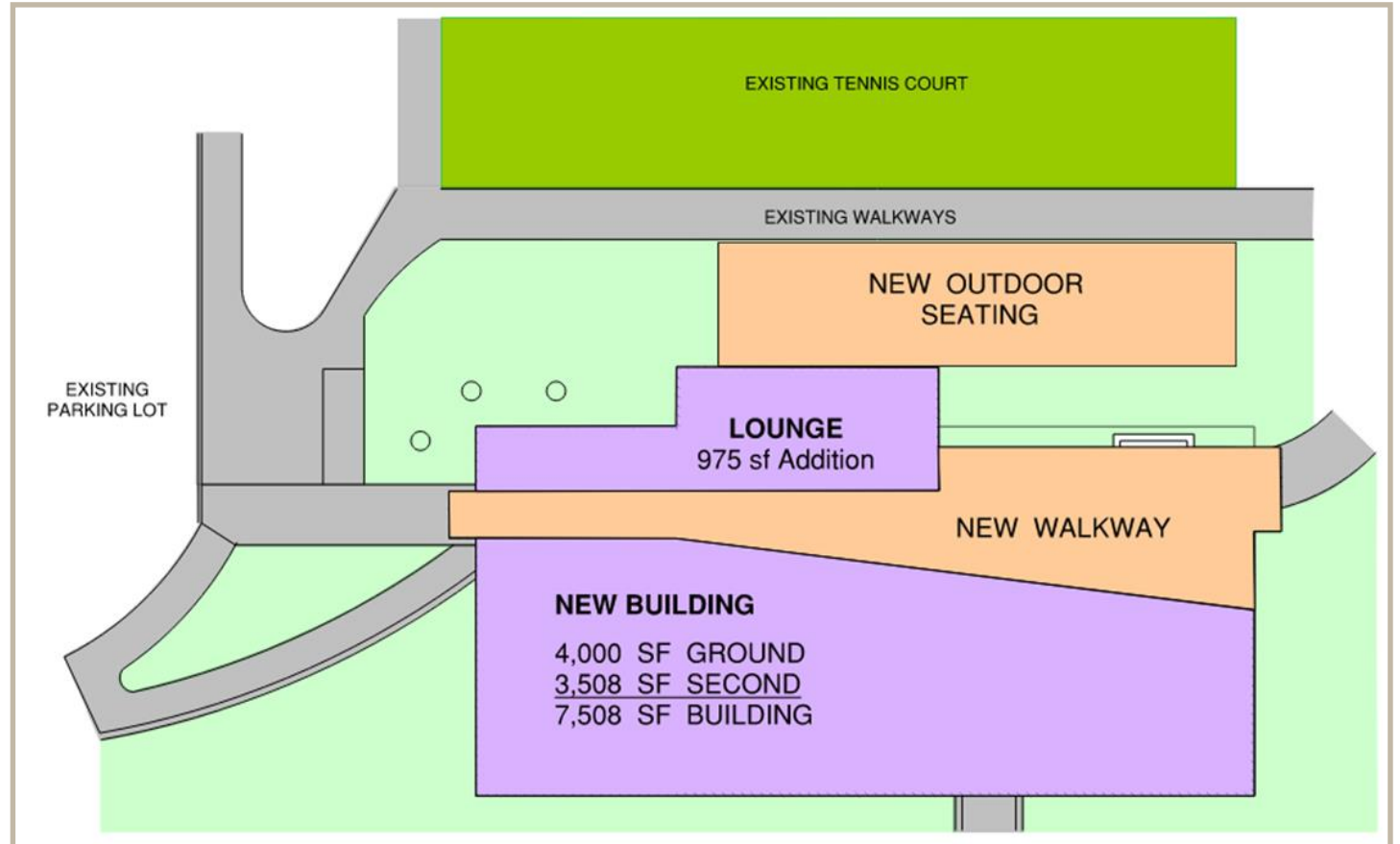


# Facility Option C: Replace & Grow

Estimated Design and Construction Cost is **\$16.0M**

The facility would grow to approximately **8,540sf**

Becomes a regional leading facility









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Thank you! Any questions?

