Highlander Accelerator

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About the property:

65,000 square feet of commercial space to accommodate amenities that include a business incubator space, an aquaponics facility, a production greenhouse, satellite education facilities, an event hall, and food hub.

The Acclerator also features an outdoor green space for music, festivals, and community gatherings. Multiple high profile tenants are commited to the project bringing a unique blend of institutions, community building organizations and small local entrepreneurs. Both **Creighton University** and **Metro Community College** have secured satellite locations in the Accelerator providing opportunities for job training and internships. Two local retail businesses **Aromas Bliss Café** and **Big Mama's Kitchen** have signed onto the project further showings Accelerators commitment to community building and local businesses.



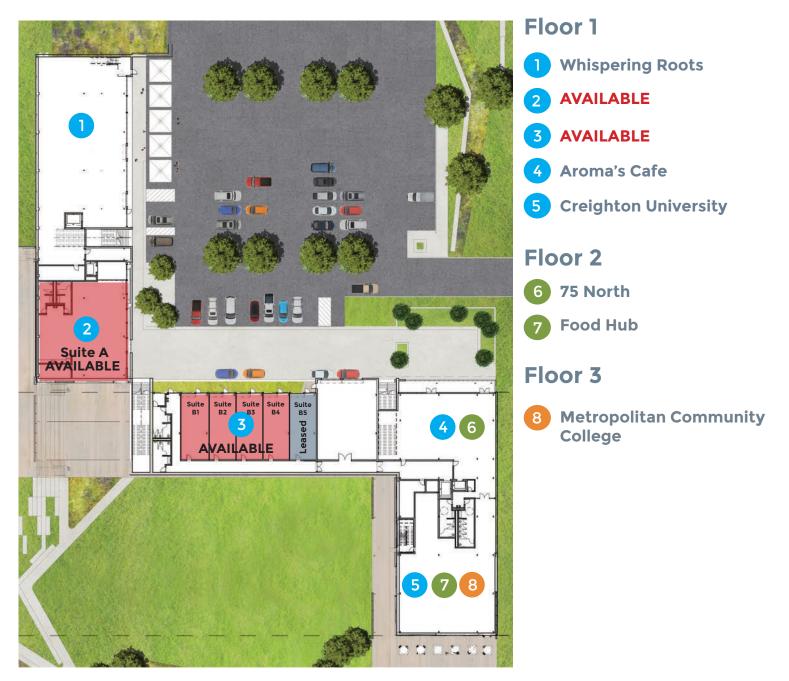
13340 California Street, Suite 100 , Omaha, NE 68154

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Highlander Accelerator Site Plan

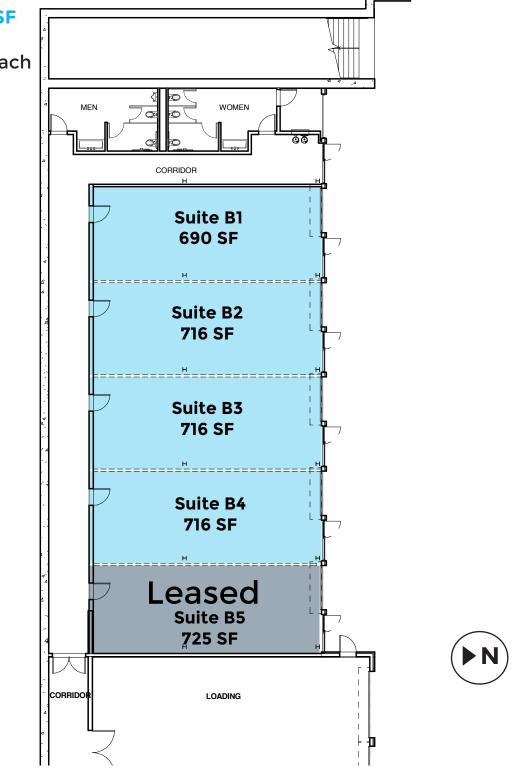


Highlander Accelerator Floor Plan



Highlander Accelerator

Available - 690-2,838 SF Suite B1 - 690 SF Suites B2-B4 - 716 SF each Suite B5 - Leased



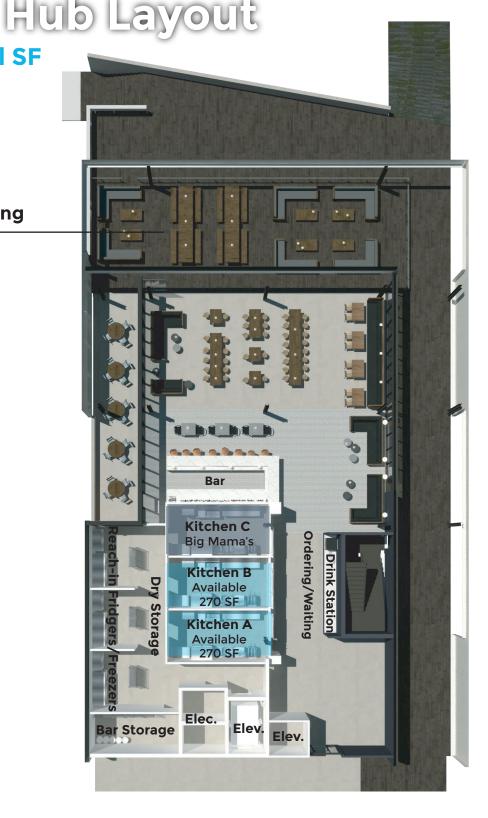
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4,951 total SF

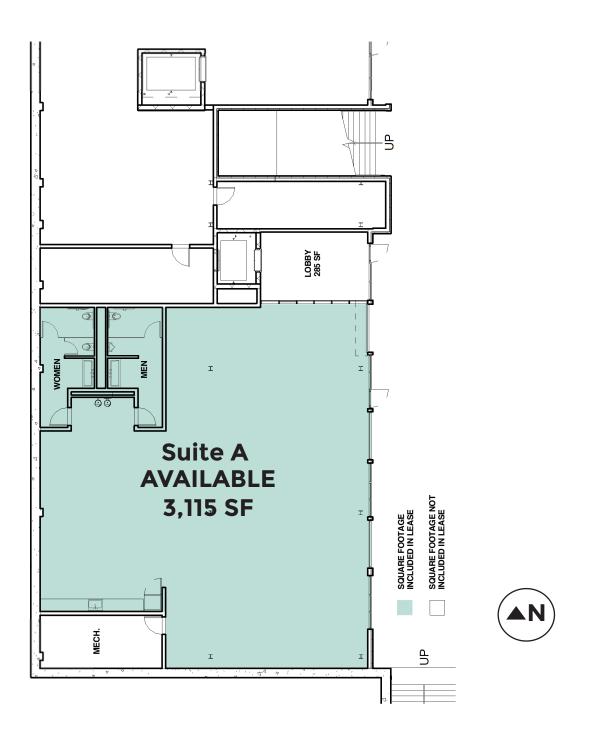
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Outdoor dining



Highlander Accelerator Suite A Retail/Office

3,115 total SF



Highlander Accelerator Food Hub

What is the Food Hub?

The Food Hub is a communal eating concept that is over 4,900 SF of floor space on the interior and an additional 2,800 SF of outdoor dining patio that wraps around the space. This concept was created to allow three different restaurant users to operate their own, fully furnished kitchen measuring approximately 270 SF each. Along with the three restaurant concepts is a fully furnished and stocked bar serving drinks and cocktails to the consumers. This restaurant space will allow start up concepts to get their start and allow to expand into multiple future locations.

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Kitchens Include

- All fixtures and equipment
- Hood with ventilation system
- Grease trap access

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One of the major anchor tenants, Whispering Roots, provides innovative urban farming programs involving both the public and all levels of education including 2 and 4 year colleges. Their school programs teach the principles of Science, Technology, Engineering and Math (S.T.E.M.) by using hands-on experiential learning. Whispering Roots uses aquaponics and urban agriculture to provide fresh, locally grown food for socially and economically disadvantaged communities. Their space in the Accelerator will include aquaponics tanks, a production greenhouse, teaching facilities, offices and demonstration kitchens for school-aged children and adults alike.

Aquaponics is the marriage of aquaculture (raising fish) and hydroponics (the soil-less growing of plants) that grows fish and plants together in one integrated system. The fish waste provides an organic food source for the growing plants and the plants provide a natural filter for the water the fish live in. Aquatic waste resulting from uneaten feed or raising fish accumulates in the grow tanks. This waste-rich water becomes toxic to the fish in high concentrations but contains nutrients essential for plant growth, so it is circulated from the grow tanks to the plant growing tanks where the crops intake the aquatic waste necessary for growth, filtering the water before it is returned to recirculate back through the fish grow tanks where the process repeats. In addition, excess fish waste can be sold to local farms and can help impact the crops of local area food sources.



Graduated grow-out tanks on the ground floor filled with silverback trout provide fertilized water to greens such as kale and collard greens resting in floating trays in tanks of water above. UV light penetrates the greenhouse structure providing the greens with ample sunlight for growing. This two-fold process yields both fresh produce and responsibly-raised fish, the majority of which to be sold to area restaurants and grocery stores at market rates.

The profit from these sales allows a portion of the greens and fish to be sold at significantly reduced-price points to North Omaha residents who are facing hunger and nutrition deficits. This affordable sales program would be supplemented by education efforts to instruct residents how to prepare this healthy, nutrient-rich food in demonstration kitchens.

Additionally, Whispering Roots will work with area community colleges and universities (like Creighton University and Metropolitan Community College) to provide job training and internships to local students. In the Accelerator, Whispering Roots will expand their partnership with Metropolitan Community College by providing chefs to teach cooking techniques and nutrition in demonstration kitchens on the second floor. The organization will serve as a catalyst for education and community building in the Highlander neighborhood and North Omaha.

