

Public Benefits

Advancing the Common Good

The Seattle Convention Center's (SCC) mission for operations, guided by its Board of Directors, is to provide both direct and indirect economic and civic benefits. This consists of creating jobs and business activity to boost the local, regional, and state economy, and to generate civic benefits for the people of the community where the center is located.

Since 1988, the Center has sought out creative ways to equitably advance the common good. For example, the Center's culinary team carefully plans each event's food and beverage menu to ensure the least possible waste. There are times, though, when surplus food is inevitable, and the SCC kitchen will donate to local food kitchens, including FareStart, when possible. This Seattle mainstay organization offers a culinary job training and placement program for disadvantaged adults and youth, plus they prepare and deliver more than 5,000 hot meals every day to social service programs and schools.

In addition to food surpluses, clients occasionally leave behind surplus event items, such as tote bags, shirts, or water bottles. With the client's approval, SCC will facilitate a donation to a local charitable organization combating homelessness, food insecurity and other issues.

Furthermore, when resources permit, the Center's summer internship program aims to expose college students to every aspect of the convention center business while helping them to develop the essential technical and interpersonal skills for a career in the hospitality industry. The Center has also developed alliances with schools across the region to build awareness of potential career paths for students seeking career opportunities in hospitality.

We are also the proud sponsor of an educational scholarship that focuses on helping minority students studying in fields supporting the hospitality industry.

For more information, please visit our website at seattleconventioncenter.com.