

III. SCHEMATIC DESIGN



The Parlor



 *The Parlor*

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CuisineOT Pro

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Aa Bb Cc Dd Ee Ff Gg Hh Ii Jj Kk Ll Mm Nn Oo Pp Qq Rr Ss Tt Uu Vv Ww Xx Yy Zz

Going to a restaurant is one of my keenest pleasures. Meeting someplace with old and new friends, ordering wine, eating food, surrounded by strangers, I think is the core of what it means to live a civilized life
- Adam Gopnik





#9C6637





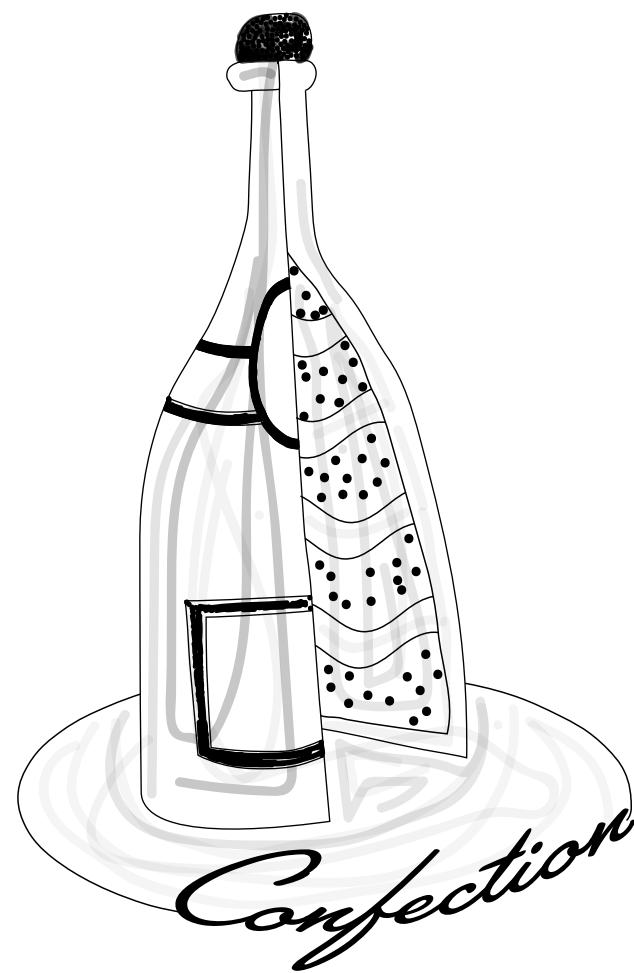
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confe

ORIGINAL
MARCA REGISTRADA DESDE 1899
20 PASCUAL TOSO 09
RESERVE SPARKLING WINE
E·X·T·R·A·B·R·U·T
• PINOT NOIR •
• ARGENTINA •

Confection



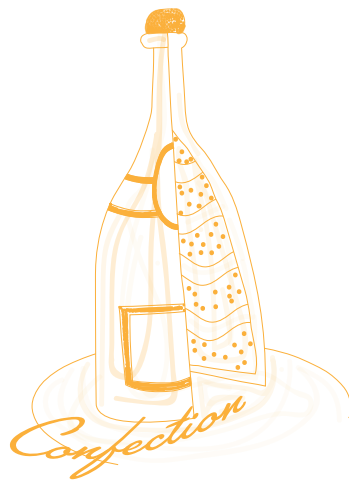
Lakeside

1 2 3 4 5 6 7 8 9 0

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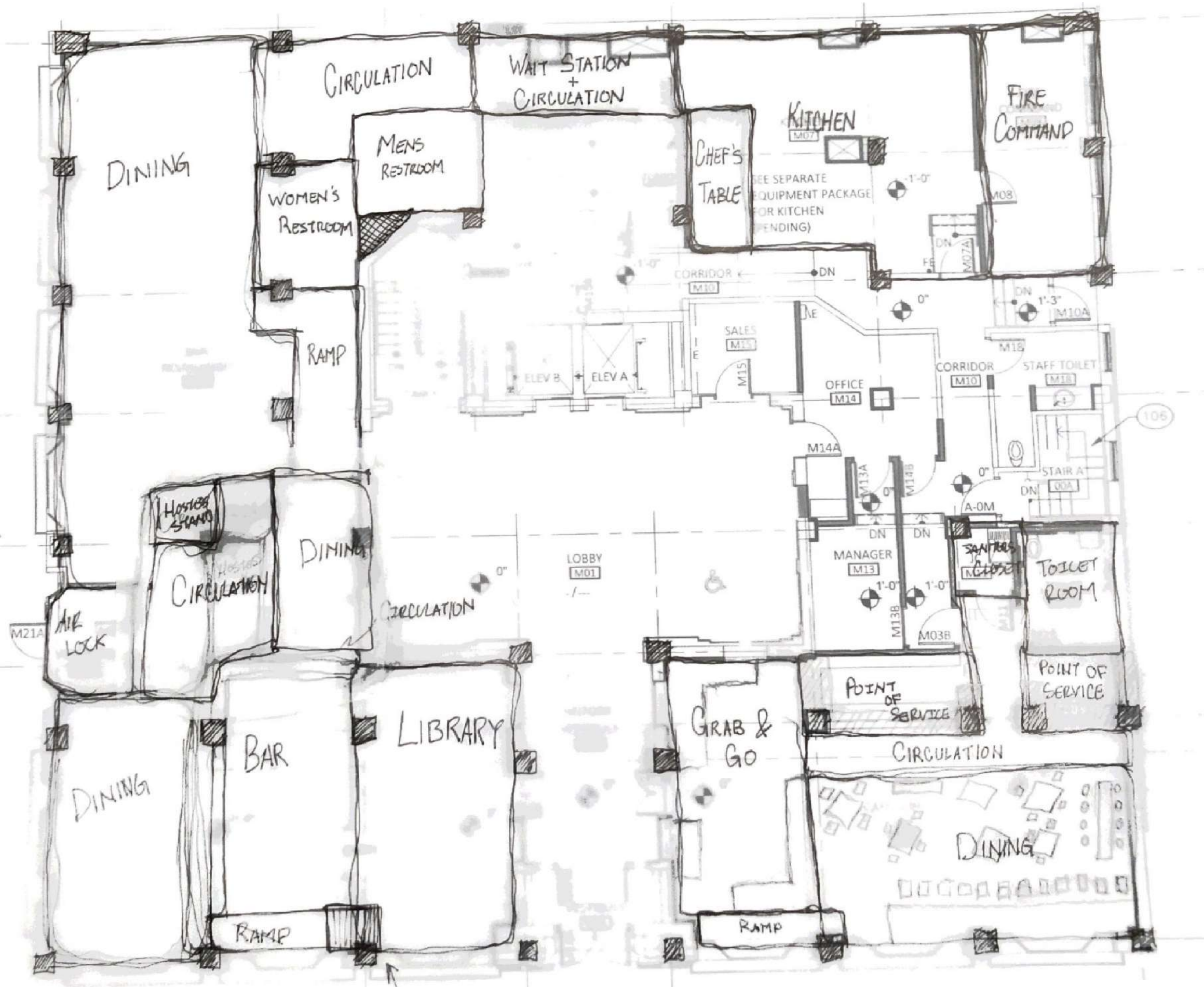
- Adam Gopnik

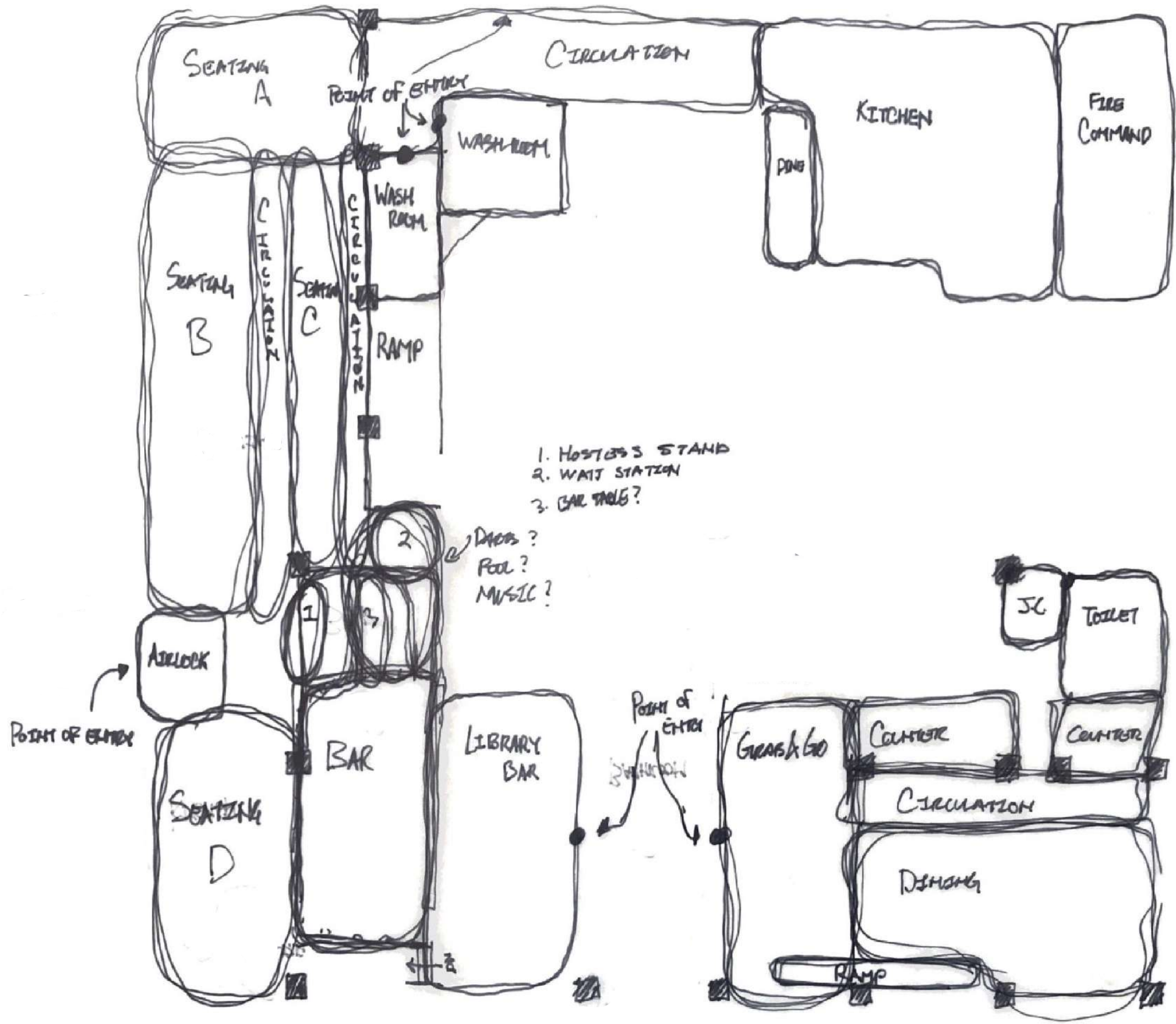


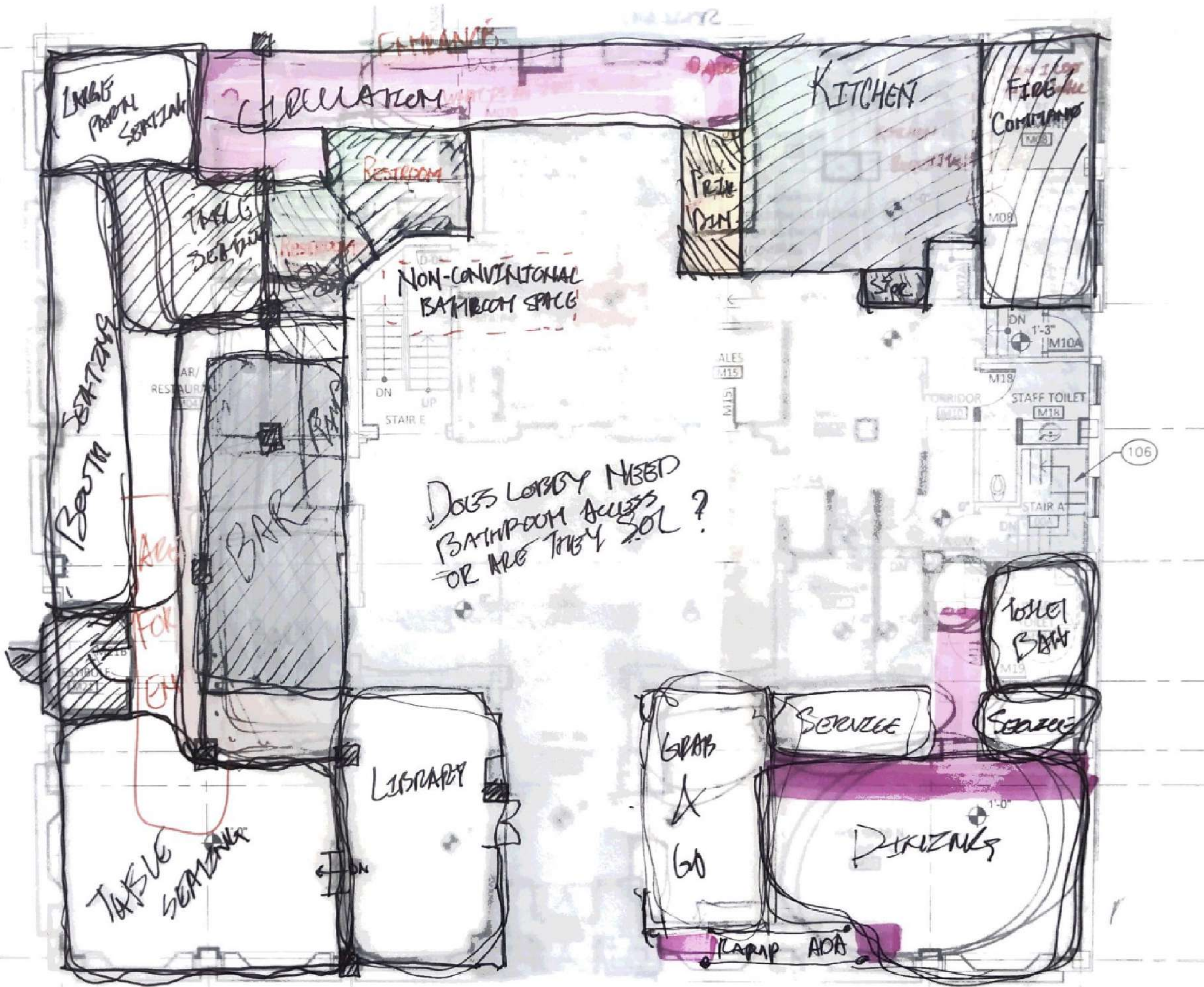


#044FC4









LONG
PROM
SEATING

CIRCULATION

KITCHEN

FIRE
COMMAND

RESTROOM

PRE
DIN

TABLE
SEATING

NON-CONVENTIONAL
BATHROOM SPACE

BEATM
SEATING

BAR

DOES LOBBY NEED
BATHROOM ACCESS
OR ARE THEY SOL?

TOILET
BATH

TABLE
SEATING

LISRARY

SERVICE

SERVICE

GRAB

X

GO

DRINKING

CLAMP ADA

106

RESTAURANT CONCEPTS & DESIGN CONCEPTS:

I. Create an early to mid-1900's look and feel.

1. Through the repeated use of intricate wood elements.
2. By using classic 50's materials such as brass and steel.
3. Implement mid 1900's inspired furniture and fixtures.

II. Implement unique, local, custom elements.

1. Display art or articles from local merchants.
2. Procure fresh groceries from local markets.
3. Use local vendors when creating space

III. Initiate moments for hotel guests and locals to interact.

1. Create a secondary area for guests to dine and/or interact
3. Include standing height and lounge seating for a variety of occasions
4. Create moments of conversation within the space

IV. Establish an entertainment driven bar experience.

1. Provide staff with the necessary equipment
2. Provide ample bar seating to encourage a crowd for "shows"
3. Provide a bar cart for mobile drink service

V. Provide seating arrangements for a variety of meal durations, comfort level and party sizes.

1. Provide booth seating, lounge seating, bar seating, table seating, standing height, etc.
2. Provide seating for small children upon request.
3. Ensure handicap accessibility to all dining areas.

VI. Encourage guests to take pictures and share their experience by incorporating 'spectacular' or 'picture worthy' elements.

1. Greet guests upon entry with a feature wall.
2. Place dining or seating at special moments to ensure guest experience.
3. Use a variety of finishes and textures to attract tactile interaction.

VII. Provide staff with high-quality equipment to enhance both quality of life and quality of service.

1. Bring in professional kitchen design team for final commercial kitchen design
2. Use Nora flooring or similar product at strategic locations
3. Ensure furnishings and fixtures specified are of substantial quality.

IIIX. Ensure staff members are able to maintain easy and efficient contact with all restaurant guests.

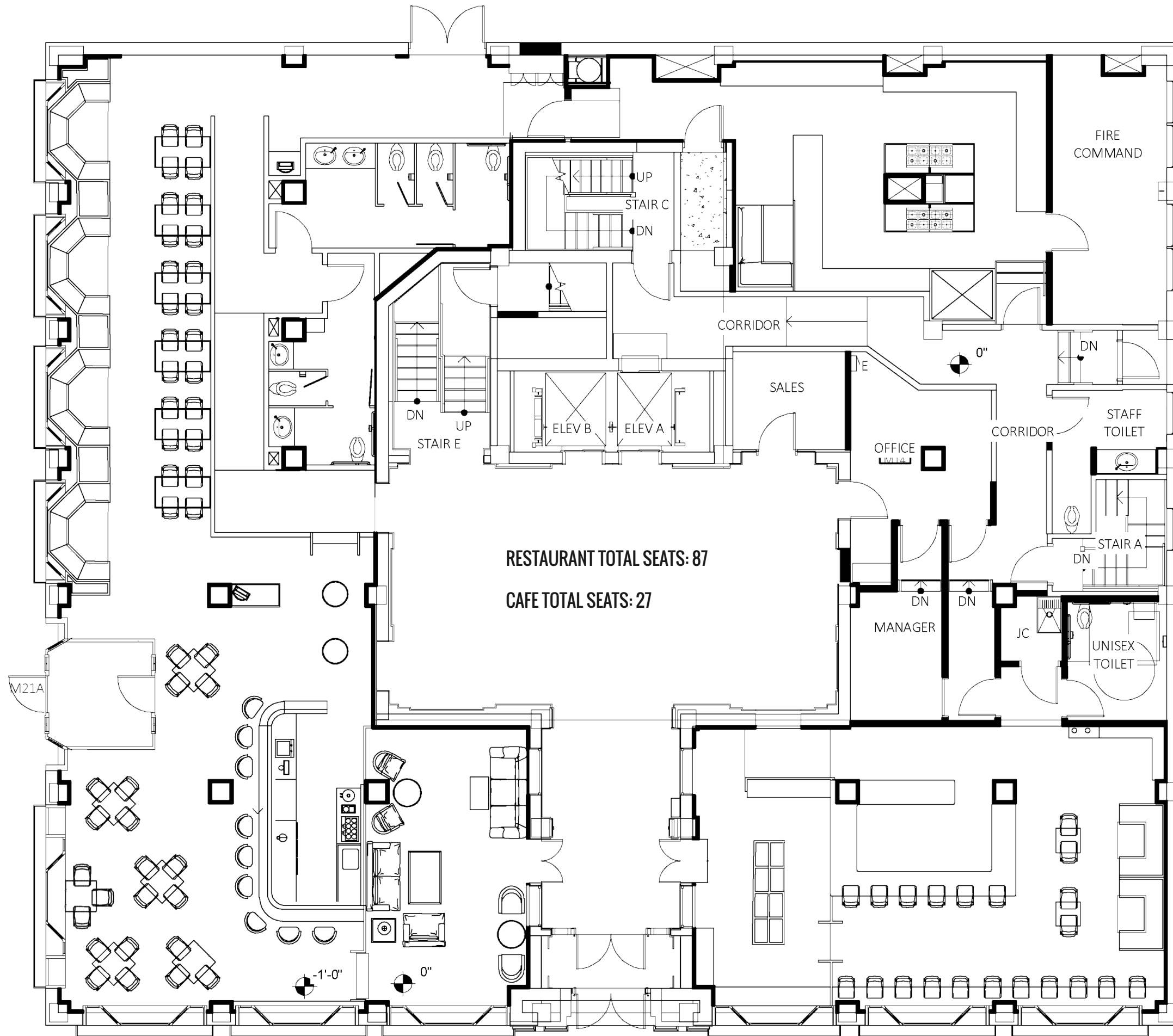
1. Minimize visual interruptions between staff and patrons.
2. Employ acoustic solutions to manage noise levels.
3. Ensure passageways and walkways are sufficiently wide for moderate to heavy traffic.

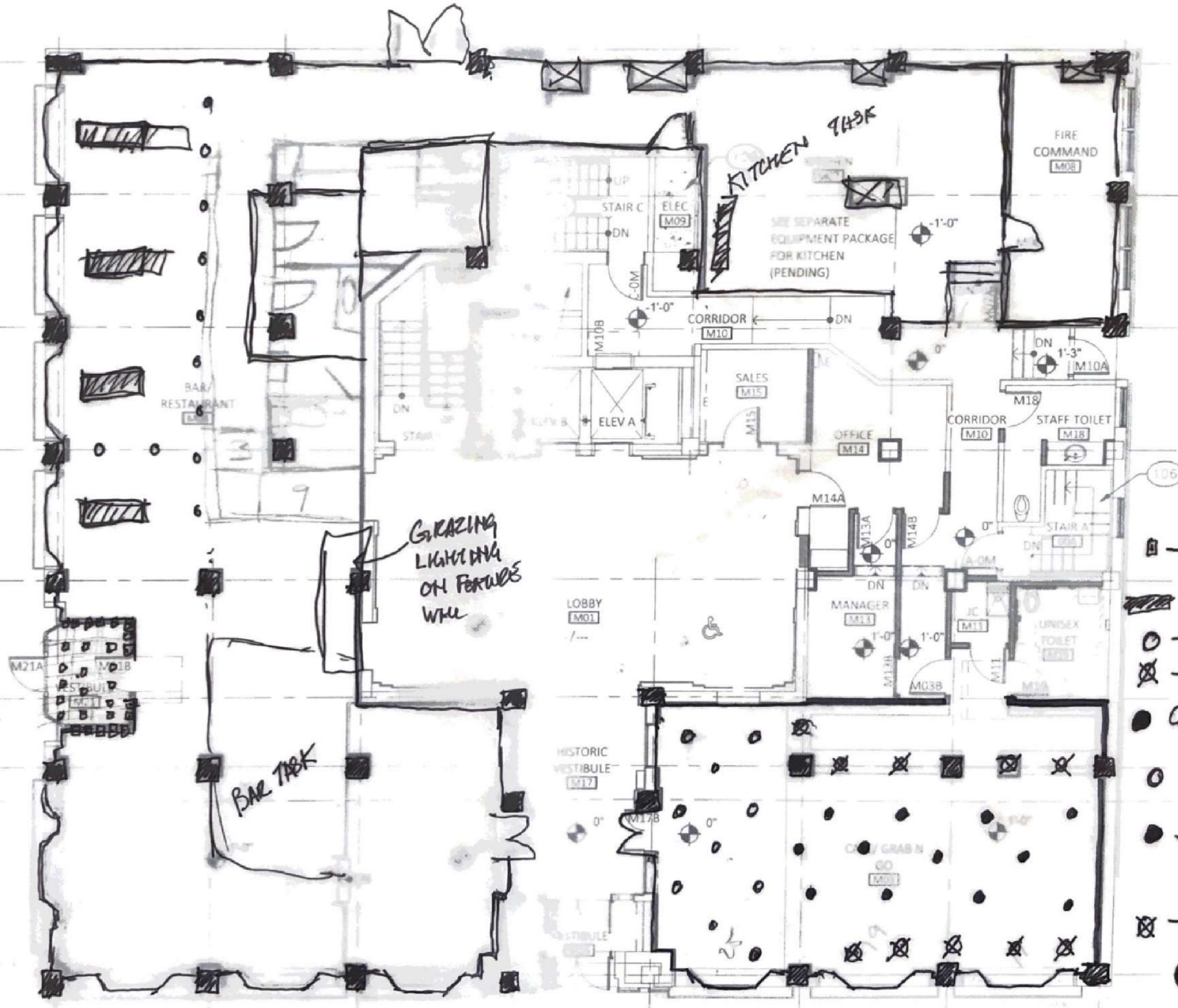
IX. Provide adequate points of rest for staff members during service.

1. Use Nora flooring or similar product at strategic locations
2. Provide moments where staff members can momentarily rest outside of the view the public

CONCEPT STATEMENT

The goals for The Royal Palm Hotel dining areas are to create a safe, welcoming environment for hotel patrons, event goers and neighbors to interact, relax and enjoy a delicious meal. The interior design of both the restaurant and the cafe will pay homage to the hotels historic 1920's past through the use of wainscoting and custom millwork details, as well as leather and steel elements. A popular early 1900's hangout spot was the community barbershop. People would gather here to watch the game, catch up with friends, and of course, get a haircut. In order to emulate this sense of community solidarity, I will use barbershop stools as the restaurants barstools. The same distressed leather from the barstools will be repeated on furnishings throughout the space. The wall directly adjacent to the front entry will encourage patrons to take pictures through the use of a intricate millwork details and captivating lighting. The restaurant dining area will be split into 4 main sections; the library, the bar, the main dining room, and the kitchen.





- — MILLWORK LIGHT
 - ▨ — LONG PENDANT
 - — CAN/RECESS LIGHT
 - ⊗ — PENDANT LIGHT
 - — CAN PENDANT LIGHT
-



CAFE CONCEPTS & DESIGN GOALS

I. Create a 'homey' feel by incorporating early to mid-1900's residential aspects.

1. Use mid 1900's residential inspired furniture and fixtures.
2. Use four legged table bases rather than pedestal bases.
3. Employ the use of subway tile or the subway tile pattern.

II. Complimentary yet Contrasting theme from the adjacent restaurant.

1. Employ the use of light woods rather than dark.
2. Use similar color schemes with brighter hues
3. Employ brighter versions of restaurant furniture and fixtures.

III. Create an uplifting environment for patrons.

1. Provide ample generous amounts of lighting to ensure a bright space when desired.
2. Leave walking and mingling space to encourage guests to walk around while in the space.
3. Repeat the use of the bubble element.

IV. Provide a DIY element to elevate guest's sense of status.

1. Enable guests to customize certain food items.

V. Enable customers to arrive, order and depart as quickly as possible.

1. Place the grab & Go area nearest to the exit.
2. Allow guests to place orders from both sides of the bar area.
3. Ensure staff traffic need not interfere with guest traffic.

VI. Provide a staff with a kitchenette for quick and easy preparation of basic food items.

1. Bring in professional kitchen design team for final commercial kitchen design

VII. Use easily cleanable surfaces to allow for quicker and less expensive cleaning operations.

1. Employ the use of solid non-porous when possible.
2. Use light colored material to assist in hiding dust.
3. Use removable fabrics when possible.