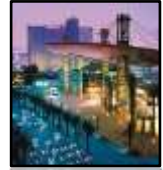


**PROJECT:** **Gaylord Sands:** A restaurant & lounge

**CLIENT:** General Growth Properties, Inc.: Mr. Robert Shook, President  
Suite 2398: Plaza Central; Las Vegas, Nevada

**LOCATION**

**OF PROJECT:** FASHION MALL; Las Vegas, Nevada;  
3200 Las Vegas Boulevard South



**STATEMENT:** General Growth Properties owns and manages over 200 malls throughout the world. Mr. Shook has retained your firm to design a restaurant and lounge in a vacant tenant space in the Fashion Mall. This will be a full service dining facility and include a stunning lounge/bar. The primary draw is California cuisine, healthy, green, exotic foods, vegetables, fruits, and seafood. A full service menu is offered that includes fish, fowl, and meat in addition to the fruits & vegetables. Perhaps a few seats can be provided in the front of the shop to attract shoppers who pass by. However, nothing can be permanently built beyond the store front (see plans). The hours of operation for the restaurant are anticipated to be from 11am till 2am in the morning. The clientele is mixed - singles, families, shoppers, and business people. There is not a large pool of college students.

**CONCEPT:** The client wants a unique dining facility that builds a core from mall shoppers, local businesses, and tourists. There is ample parking at the Mall and he intends on attracting commuters as well as the immediate population. He wants a lively, but not overdone image to express dining as a rich experience. However, he doesn't want something trite such as a reproduction of a south sea island, fisherman's wharf, beachside resort, sandy dunes, or other borrowed themes from an existing environment. He does want some form of a theme restaurant based around his menu and the excitement of Las Vegas. However, the theme should not be overdone to a point of "kitsch" - but be something left more to a diner's imagination to recall any memories or theme overtures. He foresees some kind of **central focal emphasis** that will set the dominant theme of the restaurant and make people remember "**Gaylord Sands**" as a great place. Outdoor dining is not an option, although a skylight is.

The facility should include designs that impact all of one's senses to highlight this adventure in dining - such as sounds, smells, and other stimuli. But, he doesn't want to overpower people being able to see other people and have their own private conversations. He wants floor cut-outs for overlooks, multiple levels, variable lighting, perhaps a large skylight or two and even some hideaways or secluded/intimate dining areas. He does not want a dedicated "party room/banquet" or catering facility. There should be dining provided on both floors.

The client wants an interiors that is "timeless" - i.e. it won't be outdated in 3-5 years or have the latest gimmicks or fads in current vogue of the "design-set". He wishes a distinct and original look to the interiors and custom designed items/furniture where possible to help augment the identity of **Gaylord Sands**.

**PROGRAM REQUIREMENTS:**

**SEATING:** Dining for 220 minimum in a variety of 2 tops, 4 tops, groups (6,8,10), and booths. Handicapped accessible dining must be made available along accessible routes and equal to 3% of the total dining. Wait stations placed strategically throughout to include counter, computer (for ordering,

charge cards), coffee/tea refills, ice, soft drink dispenser, storage of dishes/utensils, and dirty dish stations.

**LOUNGE/BAR:** Seating (w/full dining available) for 22 total (including minimum of 10 at bar). Small area for dancing and live entertainment by 2-3 performers. Provide min. one large flat screen TV (min. 48 in. diag), and a pay "jukebox".w/ CD selections.

**WAITING:** Seating for 16-20 and custom Host/ess station (w/phone, computer for seating/reservations, and paging system). Provide coat rack/hanging area within sight of the hostess for monitoring - but not a full service coat check station as staffed by the host/assistant.

**RESTROOMS:** Separate men and women facilities (each handicapped accessible) with total number of facilities to meet Uniform Building Code requirements. Facilities on both floors to include handicapped facilities. It is desirable for the patrons in the lounge/bar to access a toilet room without transversing through the main dining areas.

**KITCHEN:** Locate on the 1<sup>st</sup> floor. Receiving/trash (from loading corridor; dry storage; walk-in cooler and freezer; dish/ware & pot washing; pre-preparation; hot food preparation; cold food preparation; final preparation; & serving area. Provide manager's office (70 sq. ft. min.) near kitchen w/ music system for entire restaurant. Employee break area (near kitchen & manager's office w/ time clock, lockers, and employee toilets-handicapped accessible). One toilet room for each sex. Provide new set of stairs for staff use to access 2nd floor from kitchen area.

**MECHANICAL:** Roof top units will be installed to handle both floors. However, at least 3 areas will be needed for approx. 24" x 30" metal ducts from the roof through the 2<sup>nd</sup> floor (to feed the first floor). You are to include a mechanical room (on only one floor) for the new fire-extinguishing system, & water heaters. It should be a minimum of 6 ft.x 10 ft.). Provide one new patron hydraulic elevator (to meet ADA Handicapped reqm'n'ts) and one new dumbwaiter to service the 2<sup>nd</sup> floor.

**BUILDING CODES:** Project to meet International Building Code - as interpreted by local officials. Two exits are required off the 2<sup>nd</sup> floor. One must be a smoke free enclosure for fire safety. All hallways to meet accessibility route requirements. First floor patrons need 2 exits (one to exterior, one to the mall), and cannot exit thru the kitchen

## PRESENTATION REQUIREMENTS

**PRELIMINARY DRAWINGS AND POWERPOINT PRESENTATION TO CLASS:** Floor Plans w/ walls, doors, built-ins, kitchen equipment, and furniture shown. Also include a Building Section & Front MALL Interior elevation. Computer plots or hand sketches are acceptable media and must be partially colored. This will be discussed more in detail. A concise written concept statement is required to support your designs. Other drawings (sketches, elevations, etc. are acceptable to further explain your ideas. You are to include visuals showing a user needs analysis, matrix, bubble diagrams, and other types of analysis drawings.

On the day of presentation, your team will present all via PowerPoint in the lab that day. Organize and present your project with title "slides", team member names, images, and other visual images needed to display your ideas. Turn in a hand copy (at least 1/8" scale) of the floor plans, elevation, section, and other drawings you produce to the instructor for grading/viewing.

**PRELIMINARY MODEL AT 1/8 IN. SCALE** (All white w/ furnitue and equip. shown in plan view, walls built in 3-D heights, and various floor levels & guardrails constructed).

**FINAL MODEL AT 1/4 IN. SCALE** (All white foamcore, bristol bd. Detailed w/ all furniture, built-ins, equipment, roof, reflected ceilings/soffits, and other features constructed). Include a person or two.

## **CONSTRUCTION DRAWINGS**

Complete set of construction drawings as ready for bidding or negotiation by contractors; including Furniture, Furnishings, and Equipment (F.F. &E.) and specifications. Job book of selections required.