



SECOND EDITION

SUCCESSFUL RESTAURANT DESIGN

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Owner • Chef • Manager • Foodservice Consultant • Interior Designer • Architect • General Contractor • Engineers • Lighting Designers • Acoustic Engineers and Acoustic Consultants • Other Specialty Designers • Financial Consultants • The Final Team

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Feng Shui

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BD's MONGOLIAN BARBEQUE, Naperville, Illinois

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BECKMAN INSTRUMENTS EMPLOYEE CAFETERIA, Brea, California

BELGO NIEUW YORK, New York

BELLAGIO HOTEL CASINO RESTAURANTS: GRAPHIC DESIGN, Las Vegas

BORDER GRILL, Las Vegas

BREW MOON RESTAURANT AND MICROBREWERY, Braintree Massachusetts

BURGER KING PROTOTYPE, Reno

CAL POLY CAMPUS MARKET, San Luis Obispo, California

CALLE OCHO, New York

CHINA GRILL AND ROCK LOBSTER, Las Vegas

CITY HALL, New York

CHIPOTLE MEXICAN GRILL, STORE #4, Denver, Colorado

LE CIRQUE 2000, New York

LE CIRQUE LAS VEGAS, Las Vegas

CIUDAD, Los Angeles

CREDIT SUISSE FIRST BOSTON: ON NINE EMPLOYEE DINING, London

ELVIS PRESLEY'S MEMPHIS, Memphis, Tennessee

FARALLON, San Francisco

JARDINIÈRE, San Francisco

- KAHUNAVILLE**, Buffalo, New York
- LEGAL SEA FOODS**, Boston
- LIDIA'S KANSAS CITY**, Kansas City, Missouri
- MATTHEW'S RESTAURANT**, Jacksonville, Florida
- MC²**, San Francisco
- NEXT DOOR NOBU**, New York
- NORMA'S**, New York
- PALLADIN**, New York
- PITTSBURGH FISH MARKET**, Pittsburgh, Pennsylvania
- RUBY FOO'S DIM SUM AND SUSHI PALACE**, New York
- SULLIVAN'S STEAKHOUSE**, AUSTIN, Texas
- TRU**, Chicago
- UNION PACIFIC**, New York
- UNIVERSITY OF CALIFORNIA LOS ANGELES (UCLA) HEDRICK HALL**, Los Angeles
- WILDFIRE**, OAKBROOK, Illinois

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Bill Aumiller and Keith Youngquist, Principals
 Aumiller Youngquist, PC, Architecture and Interior Design

Larry Bogdanow, Principal
 Bogdanow Partners Architects, PC

William V. Eaton, President and COO
 Cini-Little International, Inc.

Pat Kuleto, Designer-Owner
 Pat Kuleto Restaurants, Inc.

Henry Meer, Chef-Owner
 City Hall Restaurant and the Cub Room

Drew Nieporent, President
 Myriad Restaurant Group

Richard Melman, Chairman of the Board
 Lettuce Entertain You Enterprises, Inc.

Mary Sue Milliken and Susan Feniger, Chef-Owners
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Morris Nathanson, Principal
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James Webb, Principal
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Andrew Young, Principal
Andrew Young & Co., Inc.

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THE 1980s AND 1990s

2000 AND BEYOND

Macro Factors

Demographics • Booming Economy • The Experience Economy • Environmental Issues •
Green Design • Food Safety

Micro Factors

Redesigned Chains • Labor Shortages • Preprocessed Foods • Increased Sales • Commissary
Operations • Cook-Chill Systems • Code Requirements

Front-of-the-House Design

Smaller Spaces • Faster Turnover • Labor-Saving Features • Easy Maintenance • Rest Room
Sanitation and Design • Environmental Comfort • Design Diversity

Predictions by Restaurant Type

Fast Food • Tableservice • Cafeteria • Banquet • Take-Out

Back-of-the-House Design

Smaller Spaces • Improved Work Environment • Sanitary Environment • Modular Equipment
Components and Construction • Improved Communications • Automated Tasks

Predictions by Restaurant Type

Fast Food • Tableservice • Cafeteria • Banquet • Take-Out

CONCLUSION