

BANQUET RESTAURANT

张晨 编

百宴餐厅



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百宴餐厅 Banquet Restaurant

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Preface

The global environment turns more terrible day by day, crustal movement, volcanic eruptions and flood pour in, impact our brain with more and more quickly speed. For our unique global, protect our environment is an emergency thing. In design, we pay more attention to the environment problem, chose more and more recover materials, low carbon materials, environment protect will be the soul and theme of future design.

It is also in restaurant design, more and more people begin to pursuit high quality life. Dinning is not simple for full, also for satisfy our vision and aesthetic requirement. Come in to a restaurant, besides delicious food, responsible professional waiter, the dining environment is also important. Usually, before design we will chat with the restaurant owner, know about food, orientation, development target, the management idea and the owner wishes ect and extract the theme from these. In design we are focus on the original condition of the construction, for example: carry empty tall, and industrial legacy, trees and bridges ect, adjust measures to local conditions, on the basis of retain original, highlight its own character. We always believe elegance high quality atmosphere is not equal with costly materials, concise and simple materials often has unexpected good effect. Likes beautiful woman are not equal with who emphasis on dress, the temperament from the heart is most important, so-called "suit is the best." and the role of the designer is find "the most suitable elements" refine the real work. In materials use, we will use more waste material, Such as removed wooden floor beam, eliminated desks and chairs, recycle industrial facilities, abandon home appliance equipment ect. Remake or modified or renovation or reuse waste things. Go out of our way to reprocessing; achieve the conception of "recycling", protect environment forever.

Restaurant for a public dinning site, besides the comfortable dining environment, need more intriguing thing to attract guests come again. The design emphasis on detail things, designers of integrating function is very important, put optional restaurant atmosphere into every detail with delicate design method. For example the choose of serving food entrance, bar layout, dining location, which light match with which chairs, even the toilet arrangement and cock type ect. Aply reflects designers' carefulness and scale.

What can not ignore is restaurant management is a commercial operation, the owner create the dinning room at the same time focus on commercial returns, so restaurant design is different from artwork, not only pursuit forms and detail things, but also emphasis on actual business needs. The most important for restaurant design is combine art with commercial and pursuit the best conjunction point. catch commercial opportunity while appreciate beauty, Including reasonable arrangement of flow line, the number of seats arrangement, calculating order ratio, considering special occasion needs ect. Use flexible manner to adjust changeable customer demand, help the restaurant owner promote commercial ratio.

Zhang Jian

Guantang interior design Co., Ltd

June, 2010

序言

地球的环境在一天一天变得糟糕，地壳运动，火山喷发，洪水肆虐，以越来越快的频率冲击着我们的大脑。为了人类共同的地球，保护环境，迫在眉睫。设计中，我们越来越关注环境问题，越来越多的选用回收材料、低碳材料，环保将是未来设计中的灵魂与主题！

在餐厅设计中也同样如此，越来越多的人开始追求生活品质。就餐，不仅仅是简单的果腹，还需要满足视觉与审美的需求。踏入一家餐厅，除却美味可口的菜肴、尽职专业的服务员，餐厅的环境不可或缺。通常，设计之前我们会与餐厅业主进行详尽细致的沟通，包括菜品、定位、发展目标、经营理念、业主意愿等等，从中提炼出主题。设计中，我们会更倾向于利用建筑原有条件，譬如挑空层高、工业遗留、树木桥梁等，因地制宜，保留原汁原味的基础上，彰显本身特色。

我们一直深信，优雅高端氛围的营造≠昂贵材质的堆砌，质朴简单且随手可得材质往往会有出其不意的美好效果；就像丽人≠打扮的涂脂抹粉花枝招展，由内而外散发的气质更为重要，所谓“适合的就是最好的”，而设计师的作用正是为作品寻找“最适合的元素”，提炼作品的真正“气质”。材质使用上，我们会更多的选用废弃材料，比如拆下的地板木梁，淘汰的桌椅皮箱，回收的工业设施，弃用的家电设备等等，对它们或改造或改良，或翻新使用，或变废为宝，或一物多用，想尽办法再加工，从而贯彻“循环利用”的概念，将环保进行到底。

餐厅，作为公共用餐的场所，除却用餐时带给客人随意与放松之外，更需要耐人寻味，值得逗留，吸引客人的再度光临。设计之重，重在细节，设计师的整合功能非常重要，要以巧妙精致的手法，将餐厅随意的气氛融入于每个细节之中，譬如出菜口选择、吧台布局、餐位摆放、灯椅选配，甚而卫生间的安排，龙头的选购等等，都要在不经意间巧妙地体现设计师的用心与尺度。

不可忽略的是，餐厅经营是一种商业操作，业主在打造餐厅的同时，对商业回报率都有要求，因此餐厅的设计不同于纯艺术作品，不能单单追求形式与细节的完美，而忽略实际经营的需求。餐厅设计的重中之重，是将艺术与商业相结合，追求最佳契合点。在体现美、欣赏美的同时，把握商业时机，包括合理的安排人员流动线，排布餐位的数量，计算包厢散座比例，考虑特殊场合需求等等，以变通的方式应对瞬息万变的客户需求，为餐厅业主锦上添花，协助提高商业回报率。

张健

杭州观堂室内设计有限公司

2010年6月

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西 WESTERN

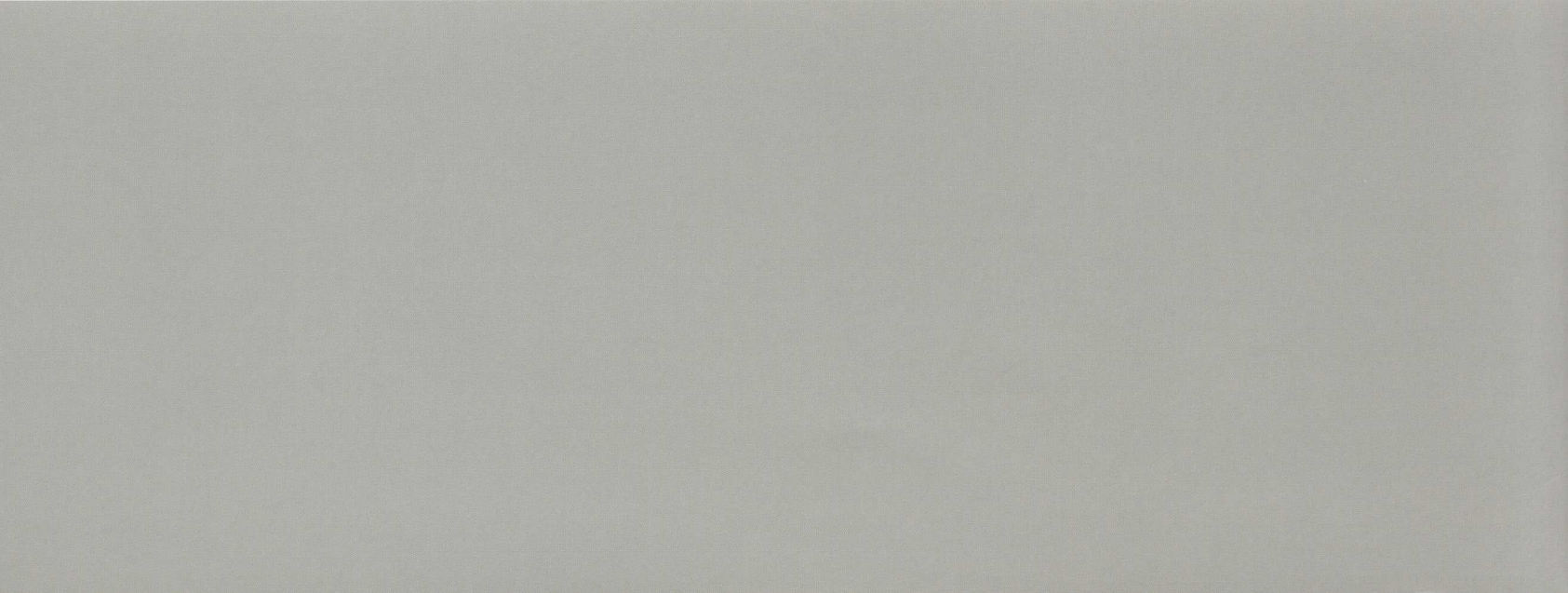
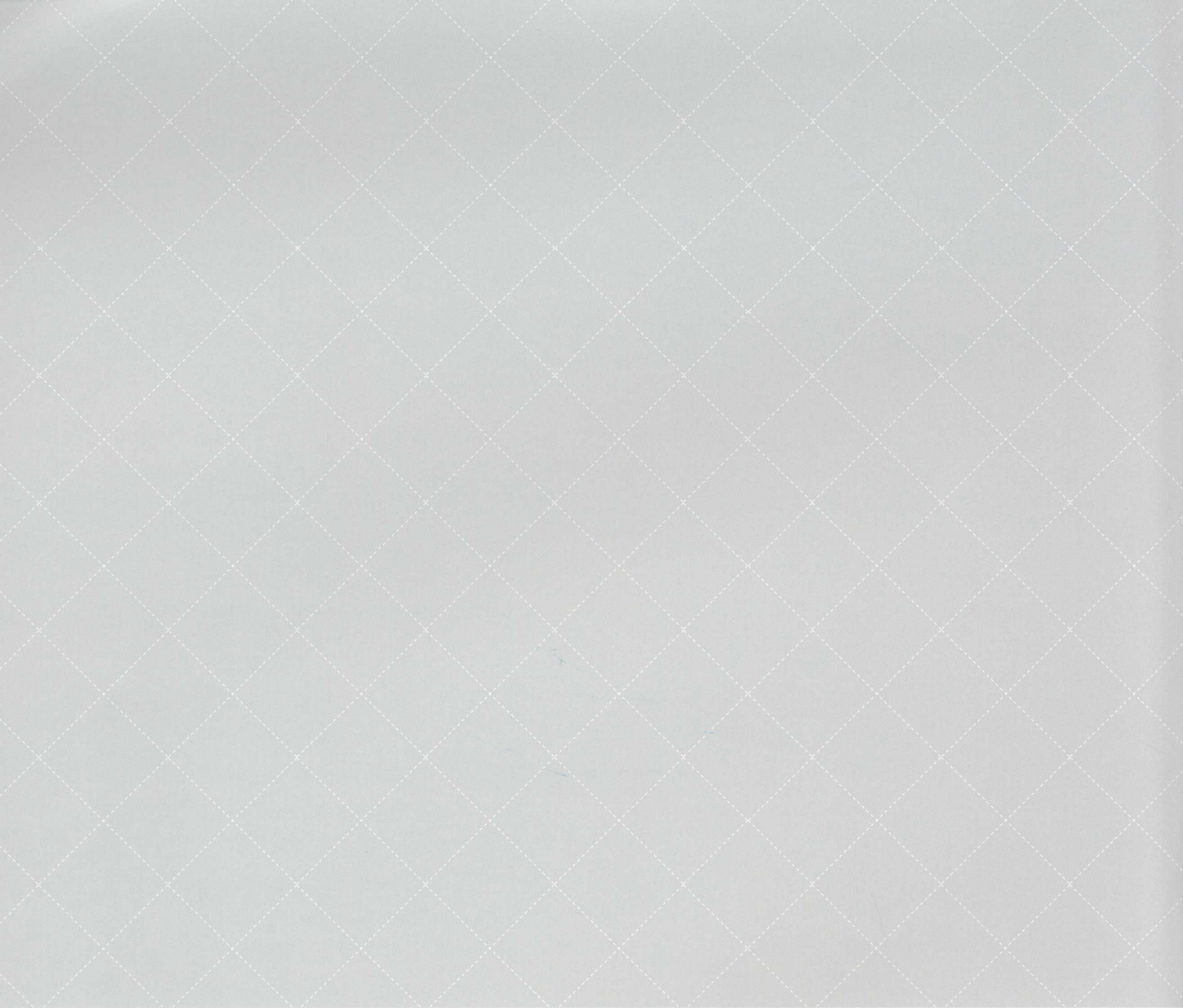


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WESTERN 西 | 008 ◆ 145

Pearlscaviar

Designer: Concrete Architectural Associates

Project team: Rob wagemans
Lisa hassanzadeh
Sofie ruytenberg
Erik van dillen

Project location: Shangri La Hotel Abu Dhabi, UAE
Between the Bridges
PO Box 128881, Abu Dhabi

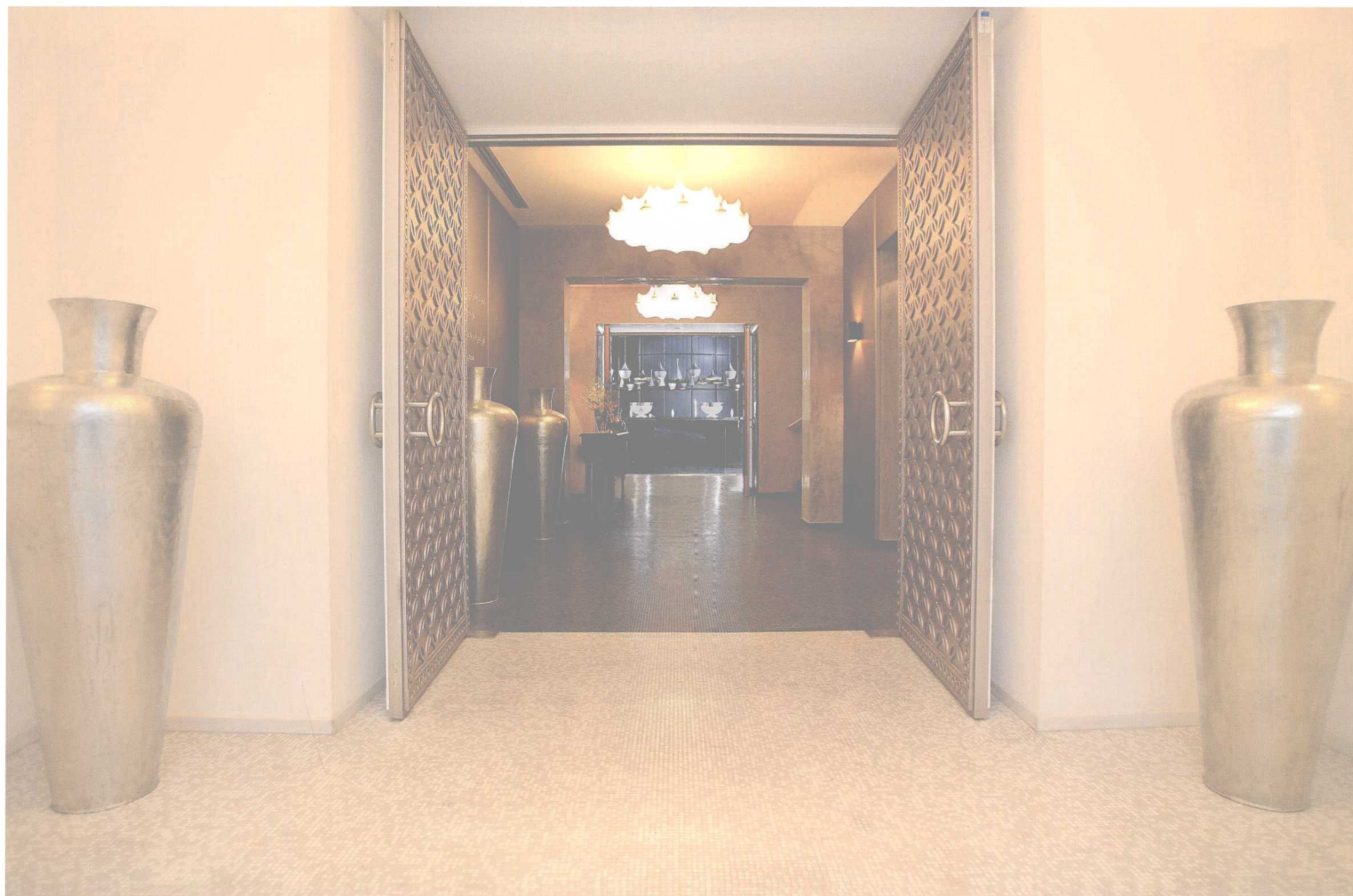
Total area: 1430 m²

Photography: Richard Thorn

"Pearls & Caviar" represents the new Arabian lifestyle, a luxury fusion of east and west, black and white, occident and orient, light and shadow, the extrovert and the introvert, the intimacy and the view.

The basic idea of the design of the restaurant has been to create an abstraction of the commonly used oriental forms and materials without losing their richness. To achieve this the amount and the richness of the oriental patterns and forms which are found in traditional oriental spaces are kept but without color. All colors are replaced by either shades of black or shades of white- both in combination with silver. Therefore the restaurant is divided in two parts, which also gives it its name: 'pearls' and 'caviar'.







“Pearls & Caviar”呈现出一种新的阿拉伯生活方式，充满东方与西方、黑与白、光与影、从内到外的奢华。这个餐厅设计的最基本的理念是打造一个美丽的典型东方式餐厅。为了达到这个效果，在传统的东方空间里大量运用赋有东方色彩的图案。所有的颜色用黑白阴影来代替-同样也融合了银色。因此餐厅被分为两个部分，分别取名为：“Pearls”和“Caviar”。



