

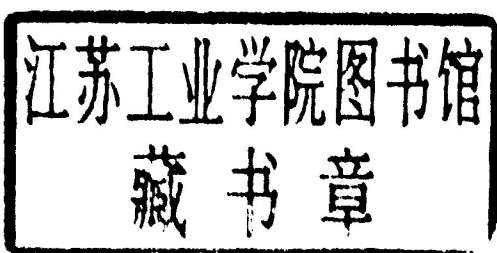
# Hotel & Restaurant Design NO.2

## 国际酒店与餐厅经典设计 2

[美] 罗杰·易 编著

中国建筑工业出版社

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## Introduction

# One Moment in Paradise

Why do new hotel and restaurant environments seem so much better than reality that we can't have enough of them?

Is America ready to see the beloved image painted by Norman Rockwell, *Freedom from Want* (1943), with its festive, multi-generational family seated at the Thanksgiving table watching Grandma and Grandpa set down the roast turkey, take place in an Appleby's or Four Seasons? Grandparents of the World War II generation wouldn't hear of it. If the hospitality industry has its way, however, Grandma, Grandpa and everyone else will soon be donning their coats and heading out the door. The latest designs of hotels, restaurants and other outposts of the hospitality industry are making the switch seductively easy.

Right now, our sentimentality keeps us seated. But there are obvious reasons why we're spending more time in hotels and restaurants. Business travelers are on the road more, for example, keeping an expanding global economy connected. Statistics from Smith Travel Research show that the business sector's demand for hotel rooms reversed steep declines after 9/11 by rising 3.4 percent in 2004, 2.6 percent in 2005 and 0.8 percent in 2006. Busy individuals and two-income families also find themselves away from home so much that a hefty 47.9 percent of each food dollar is now spent in restaurants and other food services.

Yet there are numerous reasons why we want to spend more time in hotels and restaurants even when we don't need to. First, as the developed world's top workaholics, many Americans feel overworked. The European Community's Office of Economic Cooperation and Development notes that we logged 1,825 hours on the job in 2004, outdoing the Japanese (1,789 hours), the British (1,669 hours), the Germans (1,443 hours) and the French (1,441 hours).

All this eager beaver leaves one in five adults struggling with daytime sleepiness, and 50 percent of those aged 18 to 34 admitting that daytime sleepiness actually interferes with their work. Adding to our discomfort, more than half of all employees experience high levels of stress, 50 percent report that they miss one or two days of work each year because of stress, and 46 percent complain they arrive at work one to four days a year too stressed to be effective.

How is the hospitality industry responding to all this? By letting us immerse ourselves, however briefly, in an increasingly idealized world where everything runs smoothly, people are eager to please, the food is fabulous, cleaning up is somebody else's chore, the architecture is impressive, and the interior design is stylish, efficient and comfortable. That's no accident, thanks to the industry's current emphasis on brand building and unique guest experiences, which is producing a bumper crop of environments we find hard to forget or leave. Just imagine how happy you'd be arriving at the splendid new hotels and restaurants, designed by leading U.S. architects and interior designers, that appear in the following pages of *Hotel and Restaurant Design No. 2*. Millions of others are doing the same—and then heading for the door. Grandma and Grandpa, you're going too?

Roger Yee  
Editor





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**Aria Group Architects, Inc.**

California Pizza Kitchen Foxwoods  
Foxwoods Resort Casino  
Mashantucket, Connecticut







Want to relax with friends over sizzling, Jamaican Jerk-style pizza, served with great side orders and beverages, between exciting gaming sessions? A leader in California-style cuisine since 1985, California Pizza Kitchen has brought its signature pizzas, pastas, soups, sandwiches, appetizers and desserts to Foxwoods Resort Casino, in Mashantucket, Connecticut. To give the new 166-seat, 5,270-square-foot restaurant visibility in an upper floor concourse

where everything is routinely grandiose, California Pizza Kitchen Foxwoods has been designed by Aria Group Architects to resemble a freestanding building whose expansive windows, stone piers, and metal canopy welcome guests from afar. The open dining room draws energy from the exhibition kitchen that serves as the focal point for concentric rings of counter, booth, banquette and table seating. Like the innovative menu, the design offers thoughtful

detailing to enhance the dining experience. A trellis over the exhibition kitchen, for example, dramatizes the food preparation. Pendant lighting fixtures, concealed uplighting and recessed downlights help set the wall and ceiling planes in motion. Materials and furnishings such as field-stone, wood, limestone tile, and wood and upholstered furniture impart a casual, contemporary feel. Sharing casino patrons' enthusiasm, California Pizza Kitchen proudly displays the new

restaurant in its corporate communications.

**Top:** Exterior.

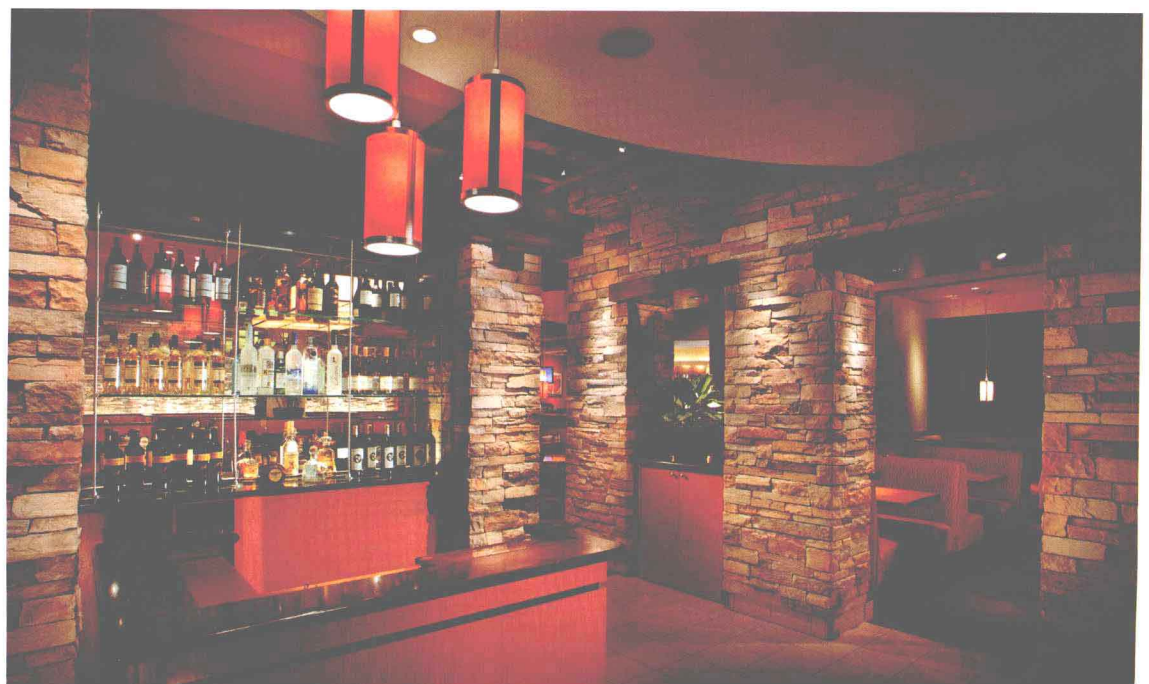
**Left:** Main dining room and exhibition kitchen.

**Bottom:** Bar.

**Opposite top left:** Rear of main dining room.

**Opposite top right:** View of interior from entrance.

**Photography:** AG Photography.



## Aria Group Architects, Inc.

Hyatt Regency McCormick Place  
Forno Café, Shor Restaurant, M/X Lounge, Board Room  
Chicago, Illinois

**Right:** Shor Restaurant.

**Below right:** Forno Café.

**Bottom right:** Board Room.

**Opposite:** M/X Lounge.

**Photography:** Ballogg Photography.



Convention goers, other business travelers, and vacationers willing to trade off-season deals for proximity to downtown Chicago are happily booking into the 800-room Hyatt Regency McCormick Place, adjacent to the Windy City's mammoth McCormick Place convention center. While the Loop is just minutes away by car or cab, guests seeking hotel food and beverage services needn't compromise, thanks to the opening of four new venues, designed by Aria Group Architects. In replacing an existing buffet, these facilities provide

more flexibility for space utilization, as well as wider variety for guests. Separate spaces are differentiated by both décor and degree of privacy, beginning with exposure to a major corridor linking the Hyatt Regency and McCormick Place, and proceeding through a series of "screened" layers that become progressively more opaque. Thus, Forno Café presents itself as a fashionable, minimally detailed Italian trattoria ideal for quick service, Shor Restaurant is a Chicago grill where trellises and planting boxes create a breezy,

outdoor atmosphere, M/X Lounge gives guests a chic modern setting with flowing space and smart-looking furnishings, and Board Room establishes an intimate and immaculately tailored setting for one-on-one and small gatherings. Whatever their whims, guests will find this foursome eager to please.









## Aria Group Architects, Inc.

Wildfire  
Perimeter Mall  
Atlanta, Georgia

**Right:** Ellington Room.

**Below left:** Outdoor café.

**Below right:** Bar.

**Opposite top left:** Exterior at main entrance.

**Opposite top right:** Outdoor dining patio.

**Photography:** Ballogg Photography.



With millions of TV viewers following *The War*, Ken Burns' gripping documentary of World War II, America's fascination with the 1940s continues unabated. That's why Atlantans are enjoying steaks, chops and seafood in a vivacious setting redolent of a 1940s dinner club—where Duke Ellington, Tommy Dorsey or the Andrews Sisters might appear at any

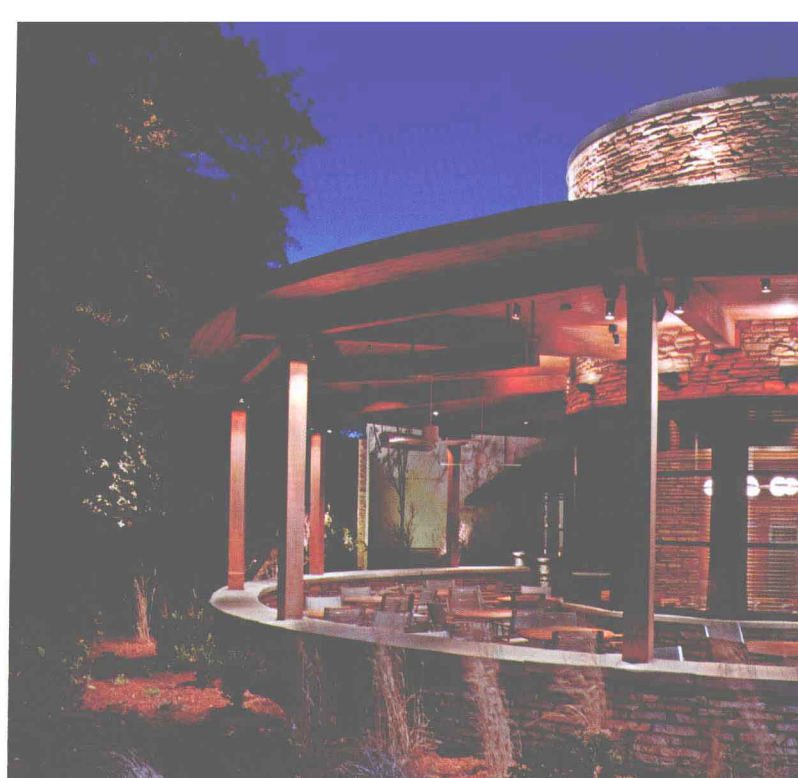
moment—now that Wildfire, a 416-seat, 11,518-square-foot restaurant, has opened in their city's Perimeter Mall. Designed by Aria Group Architects for Lettuce Entertain You Enterprises, the lovingly detailed restaurant accommodates an entry lobby, bar, dining rooms, private party rooms and outdoor dining within and around a new, freestand-

ing building, combining the vision of Lettuce's noted restaurateur Rich Melman with Aria Group's exuberant interpretation of 1940s style. Its bright, contemporary spaces are characterized by clean lines, a color palette of blond woods, chocolates and greens, millwork and accents in quarter-sawn oak, natural stone and cultured stone, transitional furniture, closely

coordinated carpet, draperies, upholstery and wallcoverings, terrazzo floors, and custom decorative light fixtures from New Metal Crafts. Add vintage jazz recordings to this memorable scene, and guests have the perfect accompaniment for such up-to-date Wildfire entrées as filet medallion trio and Macadamia nut crusted halibut.









## Aria Group Architects, Inc.

Republic Pan Asian Restaurant and Lounge  
Chicago, Illinois



**Above:** Stairway Foyer.

**Left:** First floor bar lounge and dining area.

**Below right:** Booth seating in second floor dining room.

**Bottom right:** Second floor banquet seating and community table.

**Photography:** Ballogg Photography.



Jeff Zhang and Sandy Yu, husband-and-wife restaurateurs from Shanghai whose previous Chicago ventures established a reputation for delectable Asian fare and impeccable service, have taken the boldest step yet in their culinary career by opening Republic, a 342-seat, two-level, 10,000-square-foot Pan Asian restaurant and lounge, designed by Aria Group Architects, in the trendy River North neighborhood. The first-floor bar lounge and dining area and second floor dining room, private dining room

and sake lounge are open, comfortable and unabashedly hip, keeping pace with creative entrées drawn from Korean, Thai, Vietnamese, Japanese, Chinese and Polynesian tradition. What gives Republic its aesthetic panache is its ability to extend itself vertically through strategically placed ceiling coves that add depth and complexity, expand its horizontal limits with wall niches, light washed walls and sweeping views from full-height windows, and project a stylish yet minimal environment, playing curved forms against orthogonal

spaces with such basic elements as wood, textured wallcoverings, terrazzo, vinyl "wood" floors, classic modern furniture, bold and colorful fabrics, recessed and concealed lighting, drywall and paint. All this and, as the *Chicago Tribune* raves, great food at reasonable prices, have made Republic as irresistible as its Pad Thai, Kobe shoulder loin, and satay.

