Coastal Restaurant in Florence, Oregon IARC 4/584 Spring 2022/Peter Tow

Reimagining hospitality design in today’s times. Develop a post pandemic prototype for a new eatery.

How has the pandemic changed the physical design and configuration of the restaurant?
How can we use what we have learnt to develop a new aesthetic?
You shall work as a group to research and design a new prototype restaurant.
Develop a written guideline for spatial requirements, physical configurations, furniture, finishes, lighting, and ventilation. Research new materials and technology with respects to health, safety and welfare for employees and patrons. Factor in supply chain issues when selecting furniture, fixtures, and equipment.

You shall design a visually engaging space that includes indoor and outdoor dining. Emphasis shall be made on working three-dimensionally during design development. Construction, lighting (indoor and outdoor), finish, furniture, and reflected ceiling plans are required in addition to sections, perspectives, and models.
The site is an existing vacant building that sits over the water on piers overlooking the dunes and the Siuslaw River Bridge. In addition to the interior architecture, you are required to redesign the existing wraparound deck that cantilevers above the river. You shall explore the concept of the aediculae for indoor dining and freestanding pod structures for outdoor dining. Studio activities include at least one site visit, a meeting with a restauranter, case studies, sketch problems, analysis, and group discussions in addition to the final design project.

(OUTDOOR DINING SHAMWARI PRIVATE GAME RESERVE)