

Restaurant Remodeling – Where do I start?

Restaurant remodeling projects come in many different varieties, as diverse as the industry. However, they all have many things in common:

- Customer Experience
- Kitchen and Staff Workflow
- Following all applicable codes
- Budgeting

Whether you are remodeling your existing restaurant, expanding into a new location, or creatively reusing and reinventing a vacant building, you need to consider all of these factors.



Customer Experience

- How do you want your customers to experience your space?
- What is the first impression?
- How does the building design work with the food concept?
- How should customers feel when they are done with their meal?



Kitchen and Staff Workflow

- Efficient use of space minimizes extra steps
- Does the kitchen design work with the proposed menu?
- Planning for flexibility allows for change in the future



Following all applicable codes, including but not limited to:

- Building Codes
- Health Department regulations
- Zoning Ordinances
- Accessibility
- Energy code compliance



Budget

- Knowing your budget allows you to plan and prioritize
- Consider long-term savings from energy efficiency
- Include contingencies for unforeseen conditions



Putting it all together

You need the right team to help you pull together your ideas and dreams. Design Studio C, Ltd. has the experience and expertise. Sign up for our newsletter, and call us today at 847-996-0115 to find out how we can help you.



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