

FLOOR PLANNING GUIDELINES

General guidelines for space planning and determining furniture needs. Please contact your local architect to insure all space plans meet local codes and regulations. Walsh & Simmons is not responsible for the following guidelines meeting local code requirements.

Space Planning

In preliminary space planning, the "Rule of Thumb" for determining the area requirements for a restaurant is:

Dining Room: 60% of total area

Kitchen, Cooking, Storage & Preparation: 40% of total area

When originating space requirements, anticipate that Banquet seating may use as little as 10 square feet per person. A good average for restaurants or coffee shops with general menus is about 12 square feet per person. This will provide for traffic aisles, wait stations, etc.

Example: A 200 seat restaurant will require 2,400 square feet of dining area. Since this would be 60% of the total area, the total area would be 4,000 square feet.

When the available area has already been established (i.e. an existing building being remodeled as a restaurant), the "Rule of Thumb" is used as follows:

Example: A space of 2,800 square feet is available. 60% dining area equals 1,680 square feet (140 seats); 40% kitchen area equals 1,120 square feet. Details will be determined after floor plans are prepared and owner's ideas are considered and incorporated into the plans.

Suggested square feet per person for different restaurant types:

Commercial Café: 16 – 18 square feet

Industrial Café: 12 – 15 square feet

Counter Service: 18-20 square feet

Table Service (minimum): 11 – 14 square feet

Table Service (Hotel/Club): 15 – 18 square feet

Banquet (minimum): 10 – 11 square feet

Traffic Path: The traffic path between occupied chairs should be at least 18 inches wide. Leave 4-5 feet between tables (this figure includes chair space).

Wait Stations: To determine area for wait stations: 1 small station (6-10 square feet) per 20 diners; 1 large central station (25-40 square feet) per 60 diners.

Bar Length: In determining the length for a bar, allow 1'-8" – 1'10" per person (standup) or 2' per bar stool.

Furniture Guidelines:

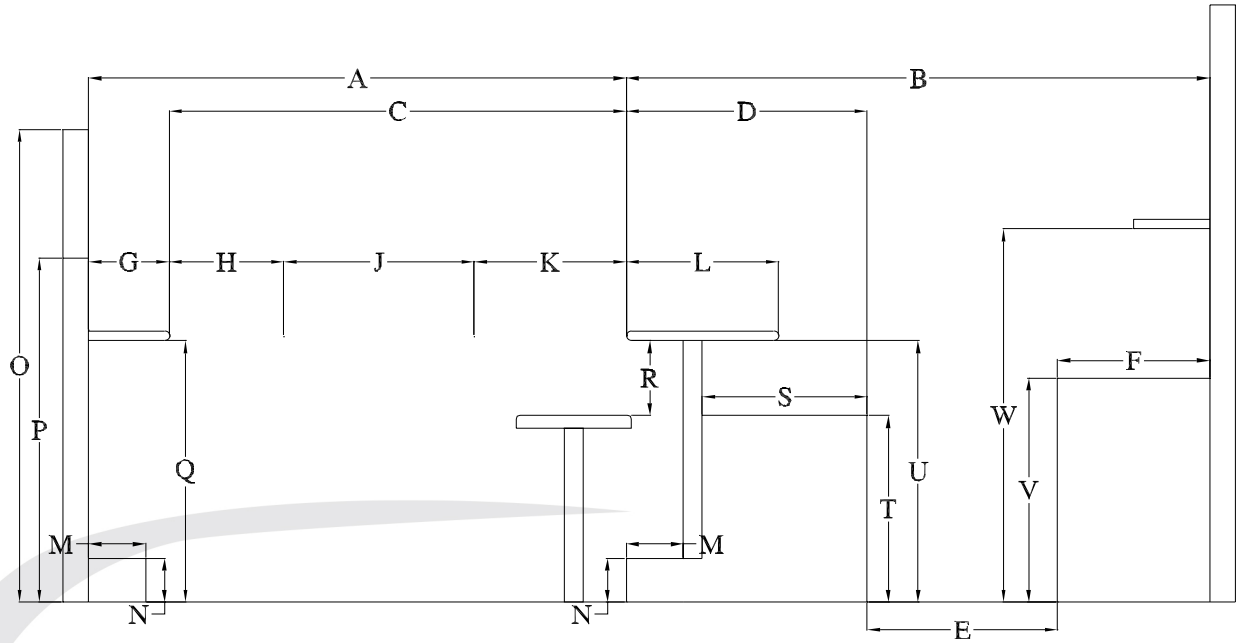
Table Height: 29" – 30"

Bar Height: 42" – 45"

Seat Height: 17" – 18"

Bar Stool Height: 28" – 30"

BAR DIMENSIONS

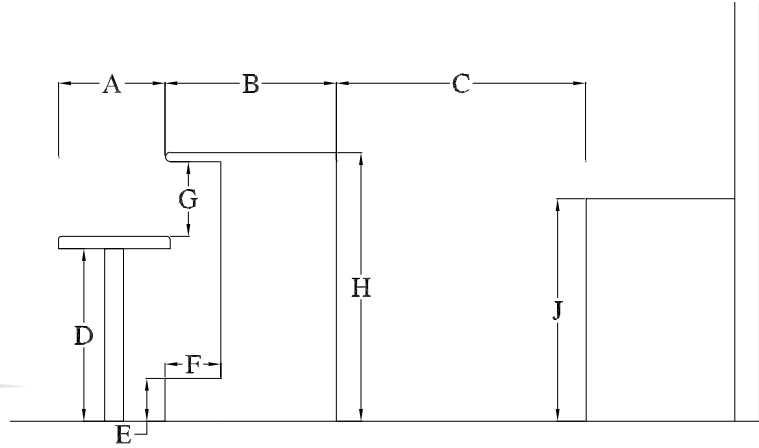


A. Outer bar edge to wall	76" - 84"
B. Outer bar edge back wall	82" - 104"
C. Outer bar edge to drinking shelf	66" - 72"
D. Outer bar edge to equipment edge	23" - 28"
E. Behind bar traffic area	30" - 36"
F. Back bar depth	24" - 30"
G. Drinking shelf depth	10" - 12"
H. Drinking shelf customer area	18"
J. Customer traffic area	30"
K. Bar seating area	18" - 24"
L. Bar depth	18" - 24"
M. Footstep depth	6" - 9"
N. Footstep height	7" - 9"
O. Room divider screen (high)	76"
P. Room divider screen (low)	55"
Q. Drinking shelf height	42" - 45"
R. Top of bar stool to bottom of bar	11" - 12"
S. Depth of behind bar equipment	22" - 26"
T. Behind bar equipment height	30"
U. Bar height	42" - 45"
V. Back bar height	36" - 42"
W. Back wall shelf height	60" - 69"

FIXED SEATING DIMENSIONS

Lunch Counter Dimensions:

- A. Customer seating area 12" - 18"
- B. Counter depth 18" - 24"
- C. Service traffic area 36"
- D. Seat height 30" - 31"
- E. Footstep height 12"
- F. Depth of counter underside 10"
- G. Top of seat to underside of counter 11" - 12"
- H. Counter height 42"
- J. Back service counter height 36"



Booth Dimensions:

- A. Total booth width 64" - 74"
- B. Seat back depth 3" - 6"
- C. Seat back-to-table edge clearance 16"
- D. Table width 24" - 42"
- E. Table edge to back of seat cushion 19" - 22"
- F. Table top height 29" - 30"
- G. Seat height 16" - 18"

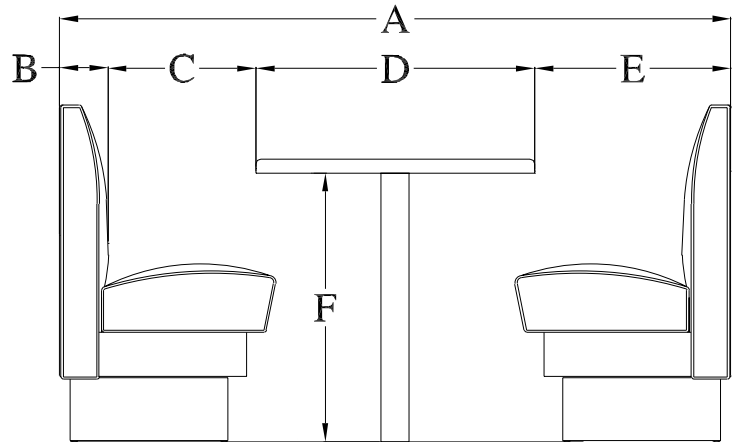
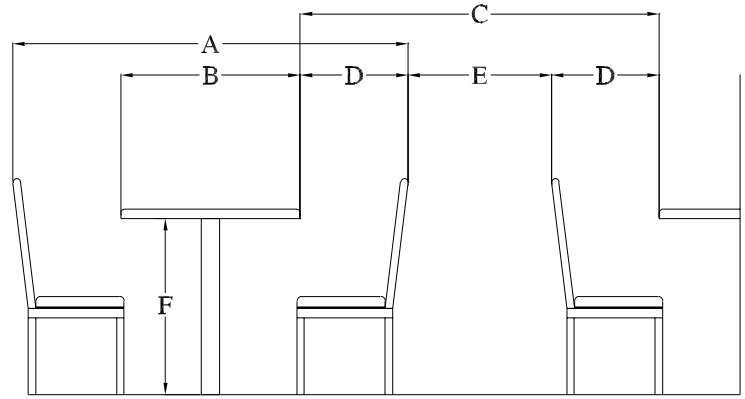


TABLE SEATING DIMENSIONS

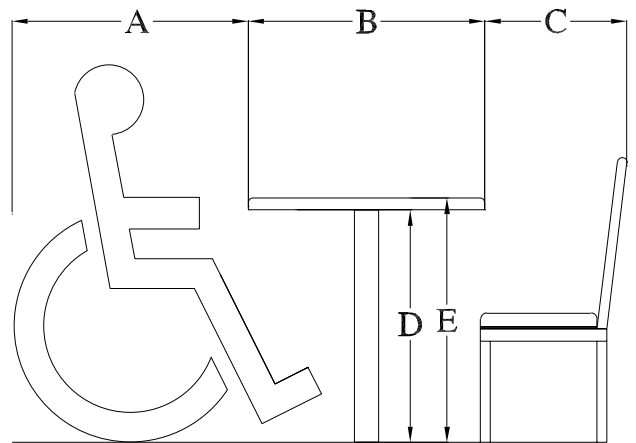
Table Dimensions:

A. Total area required for table	60" - 90"
B. Table top width	24" - 42"
C. Customer traffic and seating area	54" - 72"
D. Customer seating area	18" - 24"
E. Traffic area	18" - 24"
F. Table top height	29" - 30"
G. Seat height	16" - 17"

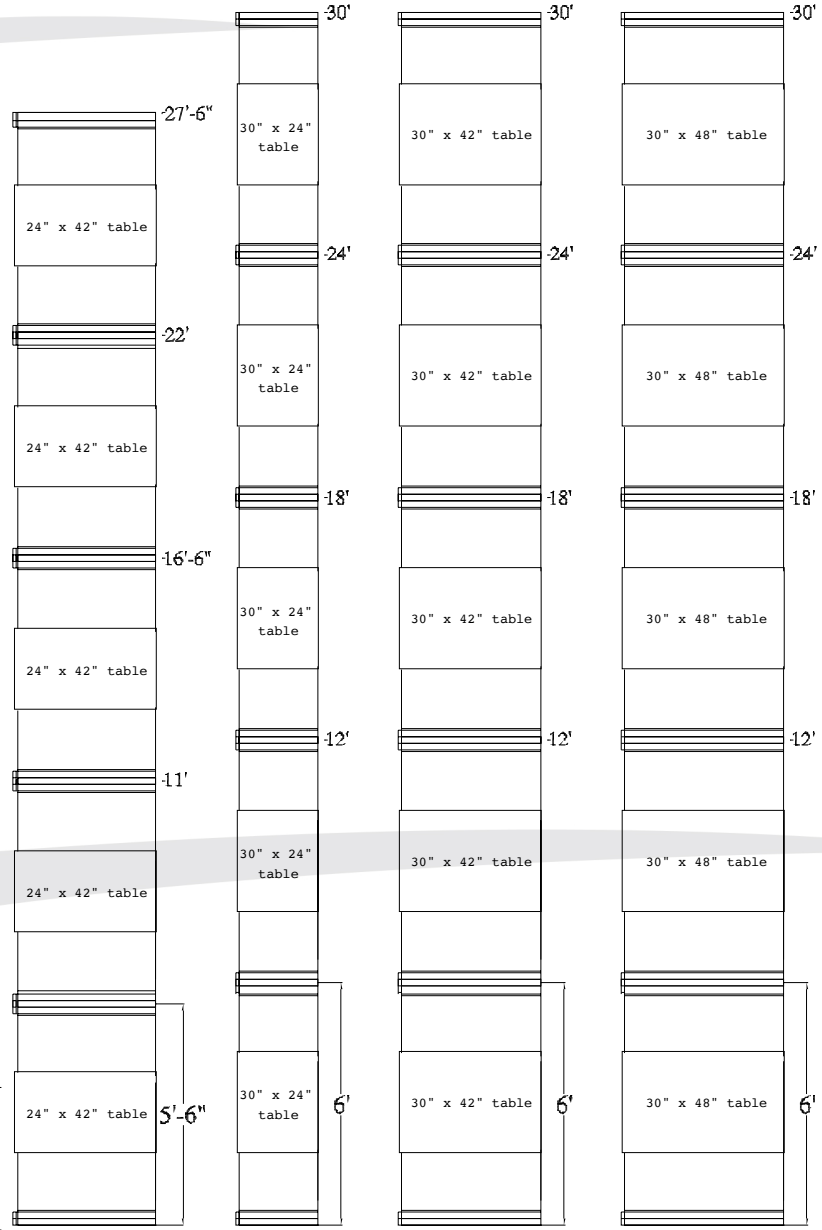
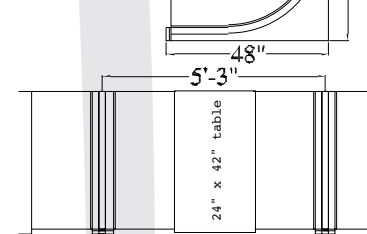
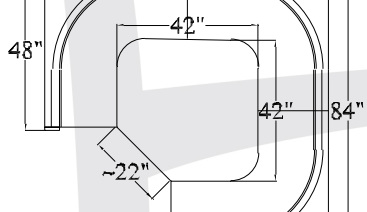
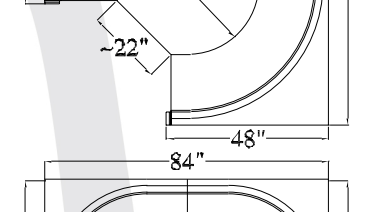
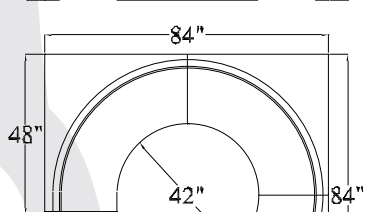
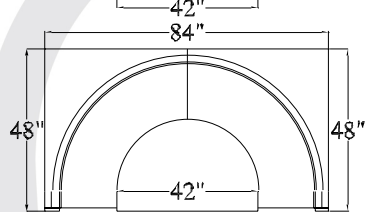
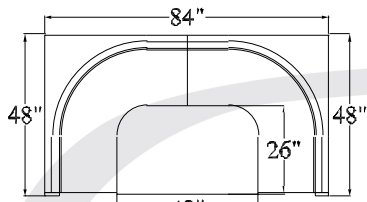
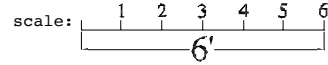
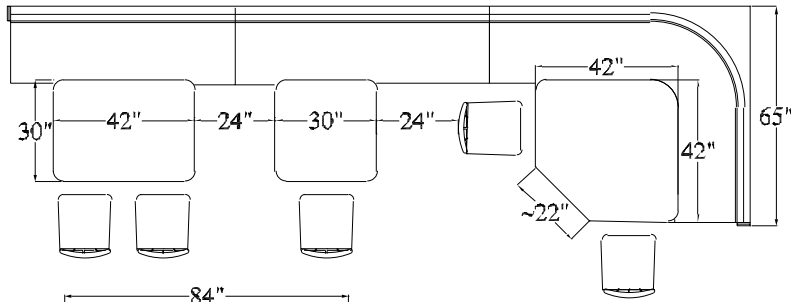


Wheelchair Requirements:

A. Wheelchair seating area	30"
B. Table top width	24" - 42"
C. Customer seating area	18" - 24"
D. Distance to underside of table	30"
E. Table top height	31"



RESTAURANT BOOTH TEMPLATE



42" to 44" booth
fast food booths

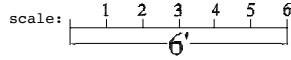
42" to 45" booth

24" to 27" booth

42" to 45" booth

48" to 50" booth

RESTAURANT SEATING TEMPLATE



Barstool Spacing

