

# ARCHITECTURE FOUNDATIONS

## Workbook B

Jonathan Pereira



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# RESTAURANT BRAINSTORM

## 1. Canberra - Monster Kitchen and Bar, ACT

- Venue: Hotel Hotel, NewActon Precinct, Canberra
- Architectural design: contemporary, sustainable, and designed with a future outlook.

### Design Features

- Use of Recycled Materials: This facility has been attributed to recycled materials, such as reclaimed wood and reused industrial elements, which assist in assimilating rustic allure with a modern feel. The spatial configuration has been designed to be flexible, so it can accommodate the dining experience from the most intimate nook to a communal table.
- Artistic Elements: Using artistic elements in architectural design makes for an exceptional and contemporary space with bespoke furniture and compilation art installations.
- Relevance: The Monster Kitchen and Bar is one example of how new contemporary architecture can create something unique and sustainable in a catering facility. It was greatly influential to your project at Kingston Eastlake.

## 2. Quay Restaurant Sydney, NSW

- Venue: The Circular Quay, Sydney Opera House.
- Architectural style: Modern design principles; focus on prominent vistas and large areas.
- Design features: This venue overlooks Sydney Harbour with floor-to-ceiling window views in extensive glass panes, thereby bridging the void between interior and exterior environments. Stone, wood, and glass create an elegant dining environment in this sleek, minimalistic interior.
- Relation to Environment: The architectural design should blend with its environment to make the restaurant seem like an extension of the harbour's basic natural beauty. This factor can best be described as the use of modern design principles to enhance the dining experience at Quay and connect with the environment.

## 3. Noma (Copenhagen, Denmark)

- City: Copenhagen, Denmark
- Design: Modern Northern European in style, conscious of organic material and minimalistic.

### Design features

- Opportunities: The building utilizes a wide range of natural materials, such as wood, stone, and leather, in an inviting organic trend.
- Indoor-Outdoor Connection: With large windows and an open plan, the interior is permeated with natural light, fostering an indoor-outdoor connection. This flexibility and modularity in space design have realized quite diverse and flexible dining experiences and configurations. It's relevant to the approach Noma takes toward minimalism, organics in materials, and flexibility—may be perfection—in a facility that ought to achieve an open and flexible place in Kingston Eastlake.

# RESTAURANT RESEARCH



**Boos Beach Club & Restaurant**

Luxemborg



**MASA 105**

Bogota



**Spice & Barley**

Bangkok

# BOOS BEACH CLUB & RESTAURANT (LUXEMBOURG)

**Indoor and Outdoor Eating Areas:** Great attention has been paid to the relationship between these indoor and outdoor spaces. The flow from the inside spaces into the landscape is quite seamless, with large glass openings set into a wood framework. For the lateral outdoor terrace, white sand is maintained throughout, as it was under the beach club concept, providing a casual dining experience with total absorption of the surroundings.

**Kitchen Space** Designed with clever decoration, the kitchen will be positioned in the envelope of the existing house wing to ensure that all customers wishing to take service can easily and swiftly be entertained either in the open air or within the premises.

**Triangular Design and Open Plan:** This reduces congestion in staff and customer movements, especially around zones in the middle of the central bar and on the dance floor. The bar's centre seating also helps reduce congestion, assisting in more accessible and more fluid traffic circulation.

**Service areas:** The core bar's failing till and beverage service regions are physically combined but cannot encroach on these operational areas that form a part of the dining experience.

**Bath Room:** The exact location of the bath room is not known from the sources, but given the environment's design, it will most probably be discreetly fitted inside the structure so as not to disturb the beautiful view. The facades are dynamic structures inspired by the art of origami. They are made from raw materials, such as charred wood and steel, which foster a contemporary look for the venue yet blend into the natural setting.

Seating plans have been conceptualized to encourage flexibility, incorporating outdoor terraces to boost capacity. A diverse seating arrangement has been made around the dancing floor and the bar, thus accommodating different consumer tastes. Effectiveness and Inspiration: The use of natural elements in combination with the fluid interaction created between the inside and outside spaces is very effective. For your project, similar approaches that blend the restaurant with its environment while maintaining modern outlooks could have some very considerable benefits.



# MASA 105 (BOGOTA)

## 1. Internal and External Eating Spaces:

Internal Spaces: Known worldwide for its minimalist yet atmospheric internal architecture, made from natural elements, such as wood and stone, MASA 105 welcomes one inside. We have designed the internal space to be flooded with natural light through the large framed windows – this makes this eating space alive.

Outdoor Spaces: Though MASA 105 focuses on the indoor dining experience, there is a high chance that some of its sections will open the customer to the outside environment. Lush greenery and other available natural features integrate the outside environment into the indoor dining.

## 2. Kitchen space

Ideally, the kitchen at MASA 105 is made to be visible and efficient. Hence, it is mostly located in a semi-open layout, allowing diners to watch the different stages of the preparation of their meals. This makes the kitchen exceptionally transparent and interactive. The kitchen design flows well with the space in perfect integration, allowing it to be both functional and aesthetic.

MASA 105 is designed to ensure that the flow of trolley movement is very effective. The wide aisles and clever table placement maximized the space used so that there was light and easy movement, especially during peak hours. The open-plan design would also allow staff to communicate with each other better for a more efficient service.

## 4. Till and Drinks Service Area:

MASA 105 has a centrally positioned bar with an easily accessible pay area from the dining and kitchen. It centralizes service, making it efficient and fast while still unobtrusive for these program areas.

## 5. Lavatories:

The washrooms are set to be conveniently accessed but are isolated enough from the centrally located main dining sections to ensure privacy. The design generally continues the minimalist approach found within the restaurant, carrying on with the materials and design elements to keep in line with the branded look.

## 6. Front Elevation or Exterior Design:

The exterior of MASA 105 stands out by its contemporary style and simplicity—straight, clean lines emphasized by natural materials. The big glass windows on the restaurant's facade usually contribute to its visual attractiveness; sometimes, they allow pedestrians to take a look at the warm and cozy interior.

## 7. Seating:

Seating in MASA 105 is designed with comfort and flexibility in mind. A mix of tables and seating arrangements would further allow the establishment to cater to the different sizes and preferences of groups that frequent the restaurant. The design promises a good experience at every seat in the house, be it beside the window, outside the kitchen, or in some very snug corner.

Things that work well in MASA 105 include harmonising natural elements with minimalist design and functional layout. This creates an open, inviting atmosphere while maintaining functionality and efficiency.

Improvement: Although stating the obvious, the minimalist design is going to be very effective; there might be some opportunities where personal or individual design elements could be even more effective for the restaurant's culture or brand.

The use of natural light, the efficient layout, and the integration of natural materials are some design inspirations one can implement from MASA 105 into their project. As a result, a space is created that is both aesthetic and very functional.



# SPICE & BARLEY (BANGKOK)

**Indoor and Outdoor Dining Spaces:** Spice & Barley has large indoor spaces, which are also complemented by open terraces. The spaces have been extended accordingly so that people can be outside but sheltered in the greatest possible way for dining, regardless of the weather.

**Kitchen Space:** The kitchen has been made at a centre-point location, providing it with the ability to deliver food promptly and equally to indoor and outdoor areas. The design incorporates functionality and easy access for staff to ease the operations.

**Ease of Movement:** An open-plan process maintains the flow without causing any bottlenecks, and this access allows free-flow movements for customers and staff. This fluidity maintains an ambience at peak times.

**Service Areas:** For instance, the bar and payment zones are discretely placed not to block the dining experience but to remain accessible.

**Toilet:** The toilets are highly accessible, although not obtrusive, to contribute to the overall comfort within the premises.

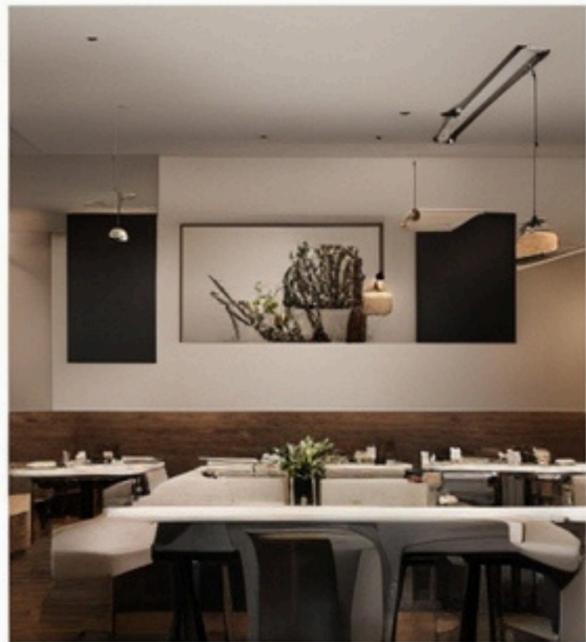
**Exterior Design:** Spice & Barley's exterior design is based on modern improvisation of classical features. The gains in new materials and refined details have brought in the character of the local culture. The feature has, therefore, managed to provide a unique visual appeal.

Seating arrangements are organized according to the level of comfort and adaptability for differently-sized groups and dining styles. The adaptability functions help make the space more valuable and welcoming.

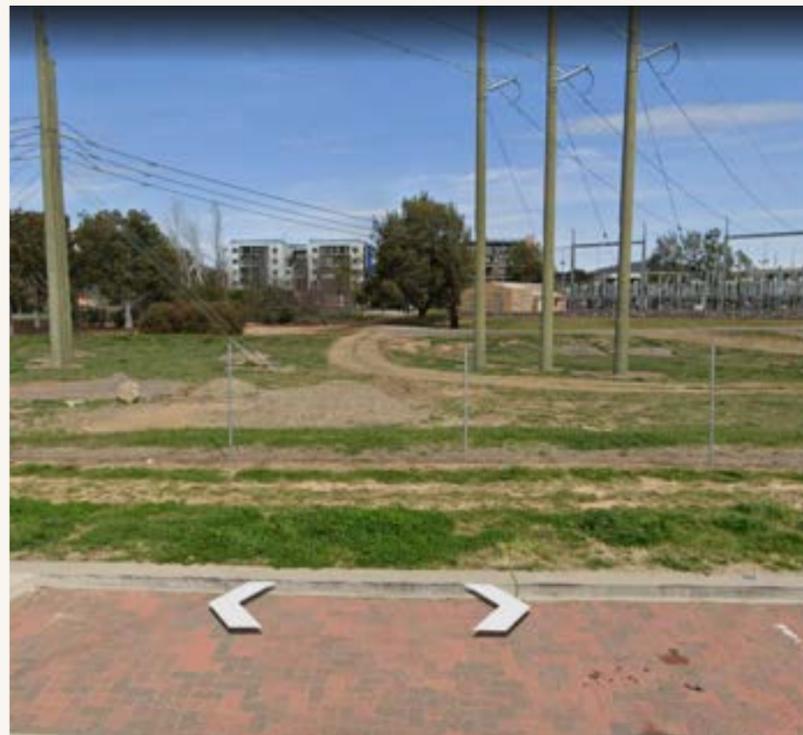
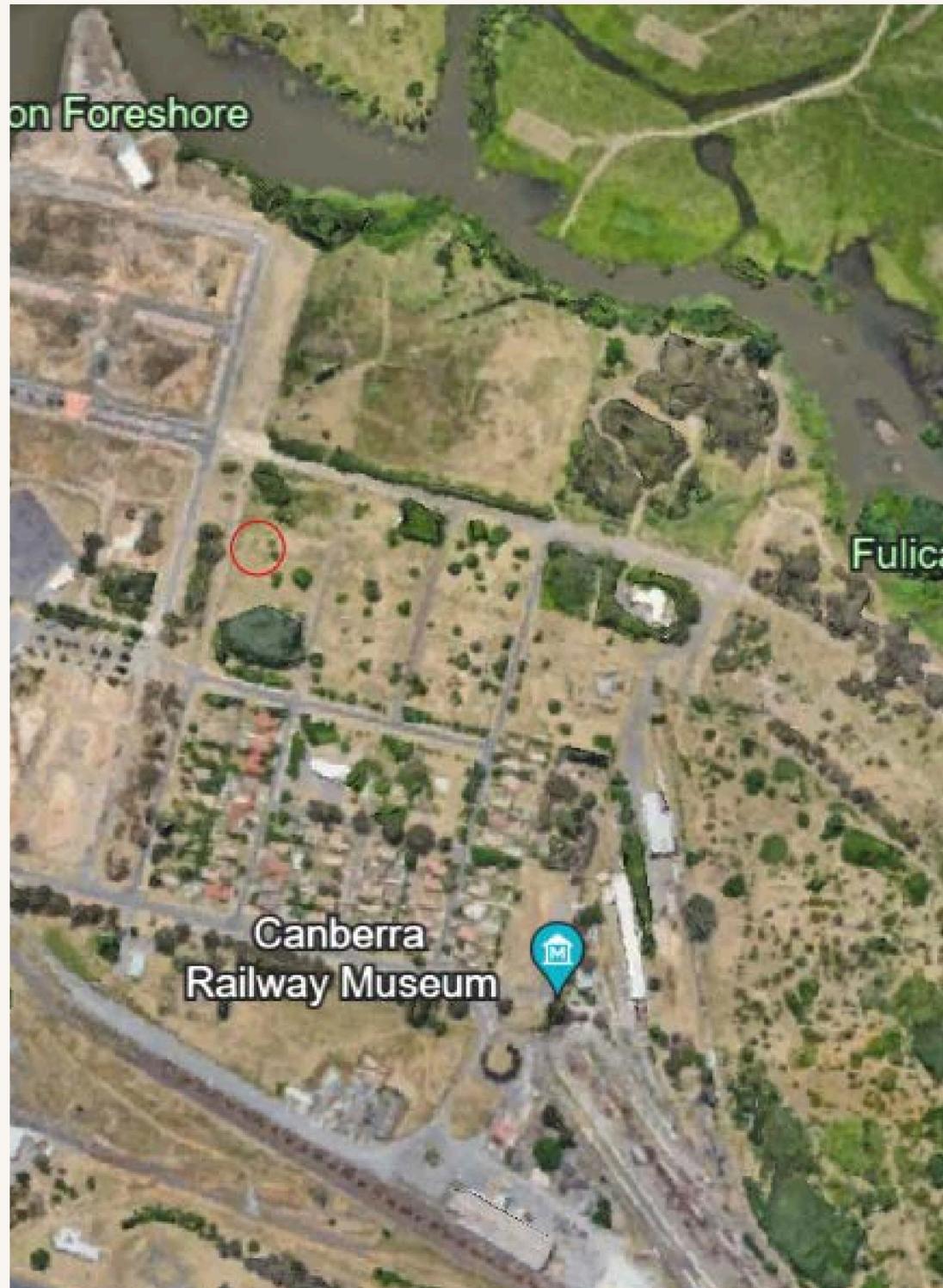
**Effectiveness and Inspiration:** Spice & Barley is quite an inspiration for you as this particular project combines modern design with cultural features. This may provide the restaurant with a unique identity while retaining its functionalities and attractiveness.



# Moodboard







# SWOT SITE ANALYSIS

## Eastlake, Kingston

### Reasoning for Location Selection

The site in the photographs appears to be purposely selected for establishing some largeish club or restaurant at Kingston Eastlake, ACT, for specific, very important reasons:

**Key Landmarks Close By:** It is close to Kingston Foreshore, where many people visit regularly for views and sporting-related activities. This would increase footfall in this area, increasing the club or restaurant's target market base.

**Accessible Infrastructure:** The place can be reached by roads and provision for parking, as illustrated in the pictures—a basic feature for a facility of this size. Proximity to residential structures can also help maintain a constant stream of clients within the locality.

**Development Potential:** The property is surrounded by vacant land and new developments; it indicates that this is a developing or expanding area. Therefore, the site's value in location can increase with the increasing development. Moreover, it is close to the Canberra Railway Museum, which adds cultural value and could attract visitors.

**Aesthetic Environment:** It is near green areas and a river. The setting creates a good ambience, which can enhance the eating experience and attract customers who seek quiet or beauty in the surroundings.

### SWOT Analysis

#### STRENGTHS:

- Best Position: Proximity to the Kingston Foreshore and surrounding residential areas ensures a steady influx of potential customers.
- Good accessibility: excellent roads and parking availability.
- Aesthetic Appeal: The proximity to the river and natural environments improves the aesthetic value of the place.
- Tourism Prospects: Proximity to the Canberra Railway Museum presents an opportunity to attract visitors.

#### Weaknesses:

- Power lines and infrastructure could potentially detract from a place's aesthetics and cause other construction-related complications.
- Underdeveloped Surroundings: The surrounding area seems relatively underdeveloped, which may affect direct customer traffic once further development catches up.
- Noise and Utility Infrastructure Proximity to utility infrastructure can imply environmental noise pollution, thus affecting the ambience.

#### Opportunities

- Area Development: As area development occurs, the area's value will increase, providing further rush for customers.
- Cultural and Recreational Synergy: This is where the club/restaurant can collaborate with nearby cultural sites and recreational activities to entice more clients. When discussing event hosting, these open spaces enable large events to be held outdoors and thus stimulate further pedestrian flows.

**Threats Competitors:** Alternative developments in the wider precinct, particularly the Kingston Foreshore, are expected to provide competing dining and social facilities. Construction and Zoning Restrictions: Utility restrictions and zoning laws create a hassle and a delay in the construction process. Economic Fluctuations: Economic recessions can affect the survival of an important social institution that depends on high customer numbers. This analysis points toward the fact that there is great potential in the location, more so with future development in the area. However, full consideration of the challenges and strategic planning will be necessary to capitalize on the venue's success.

# TOPOGRAPHIC FEATURES

## Flat Terrain:

It may be a relatively flat site with little change in elevation. This flat terrain is very helpful during construction as it reduces the need for extensive grading or alteration in the land. It also makes laying foundations, parking lots, and outdoor spaces quite easy.

## Existing Infrastructure:

The images indicate already running power lines across the site, indicative of existing infrastructure. Although this could be a plus in terms of access to utilities, the power lines may stand to impose certain restrictions on the development regarding height limits or required setbacks.

## Vegetation and Ground Cover:

The ground cover is primarily grass and earth, with some areas appearing bare. Several mature trees, mainly around the edges, on the site, could provide shade and landscape beauty. However, the area in the middle that may be used for construction is relatively clear.

## Drainage:

The flatness of the terrain suggests that drainage could be a major consideration. The site will probably require proper grading to ensure effective run-off of water, especially during heavy rainfall, to avoid waterlogging and consequent structural damage.

# OUTDOOR FEATURES

## Open Space

The site is open from all sides, and there is no direct adjacency of any building on one side. This allows flexibility for design and layout. There will be outdoor dining areas, patios, and landscaped gardens.

## Proximity to Residential Area:

The photos show that the place is near residential buildings; this is good in the case of local patrons. On the other hand, it will also mean that noise, light, and traffic control will become very essential.

## Access Roads and Parking:

The roads are directly adjacent, and access is very important for customers and for service deliveries. The streets are wide and there is enough room to accommodate a parking lot or to establish a valet service and hold numerous vehicles.

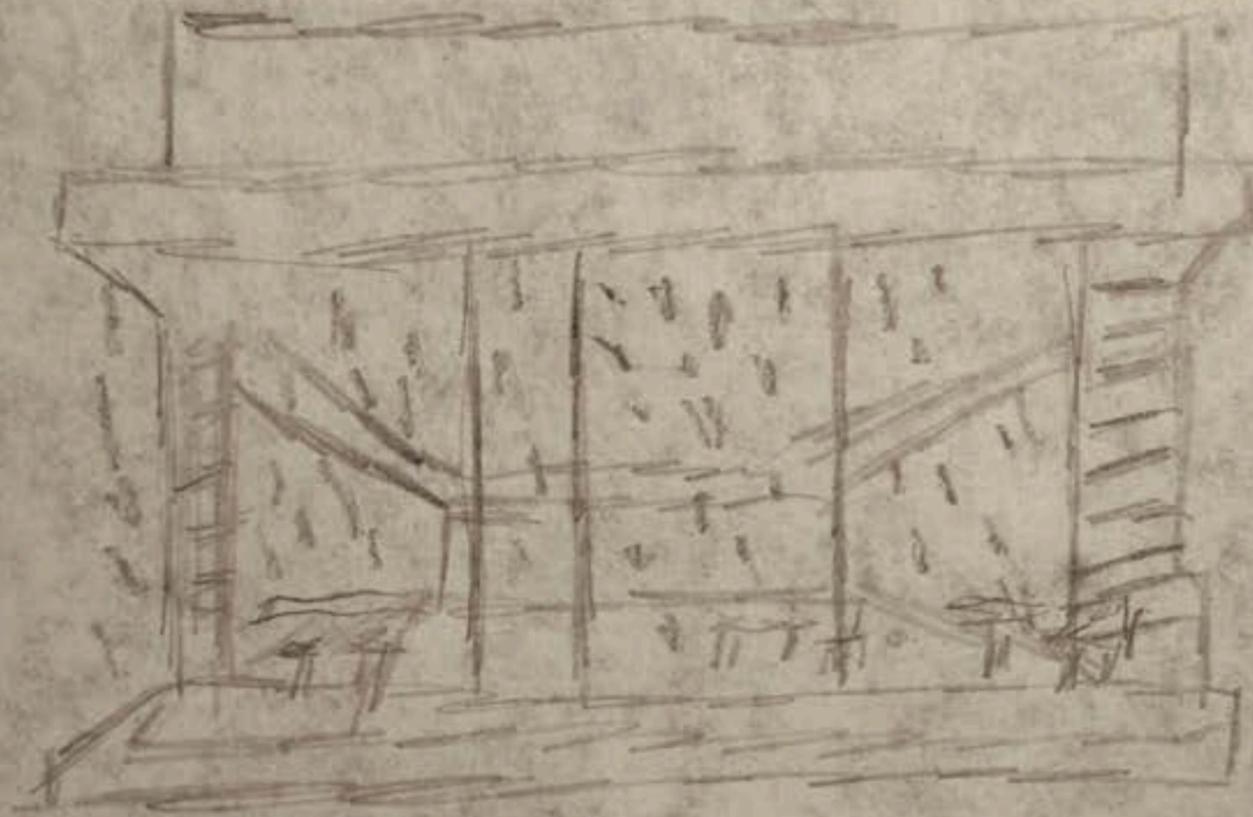
## Natural Features in the Area:

The proximity to green spaces and probably the Kingston Foreshore indicates this site could hold the plus of scenic views. Designing these natural features into the plan, such as seating outside to capture the views or walkways that connect with surrounding parks, may add to the visual appeal of the establishment.

# CONCEPT SKETCHES

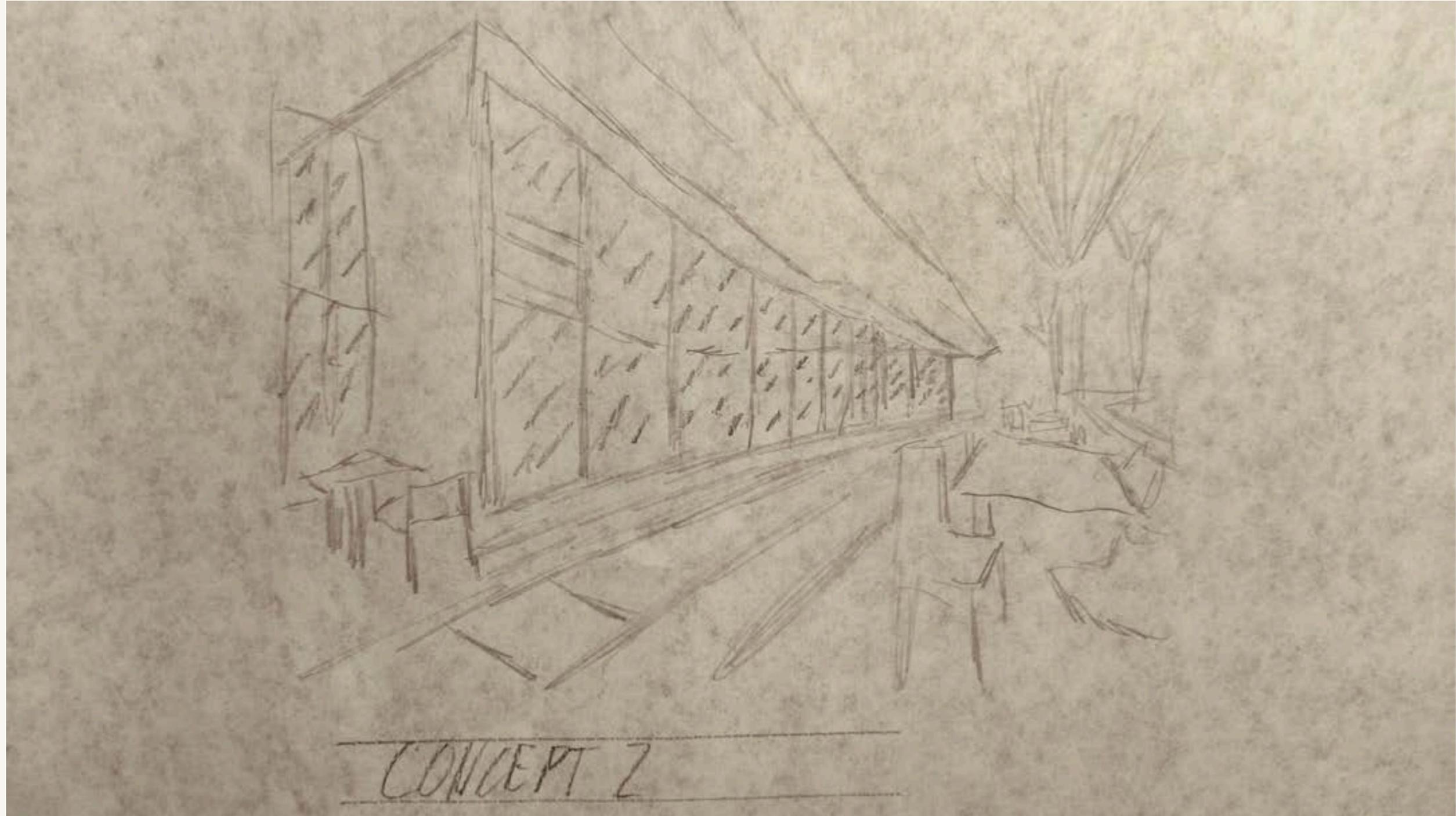


# Concept 1

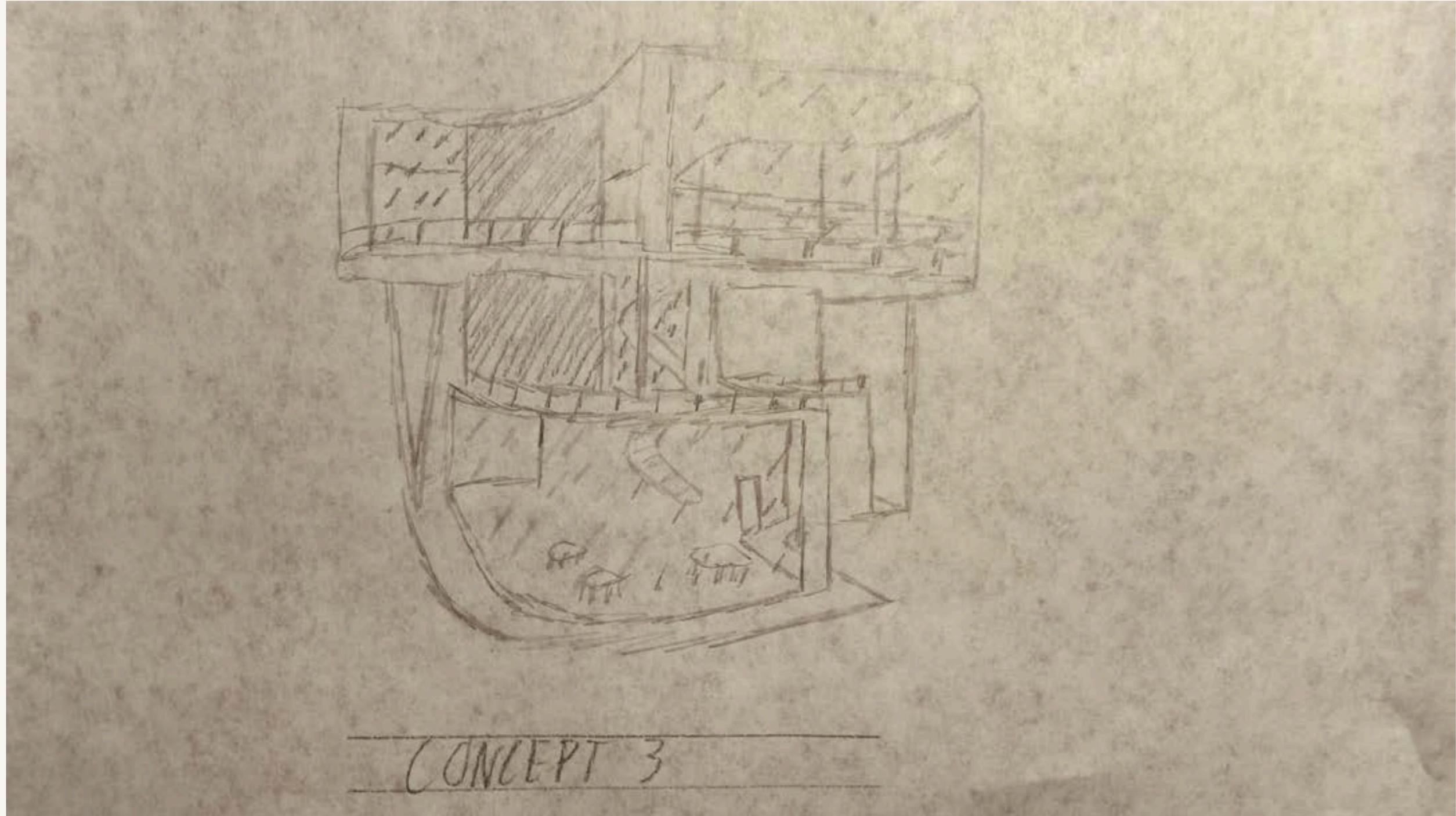


CONCEPT 1

# Concept 2



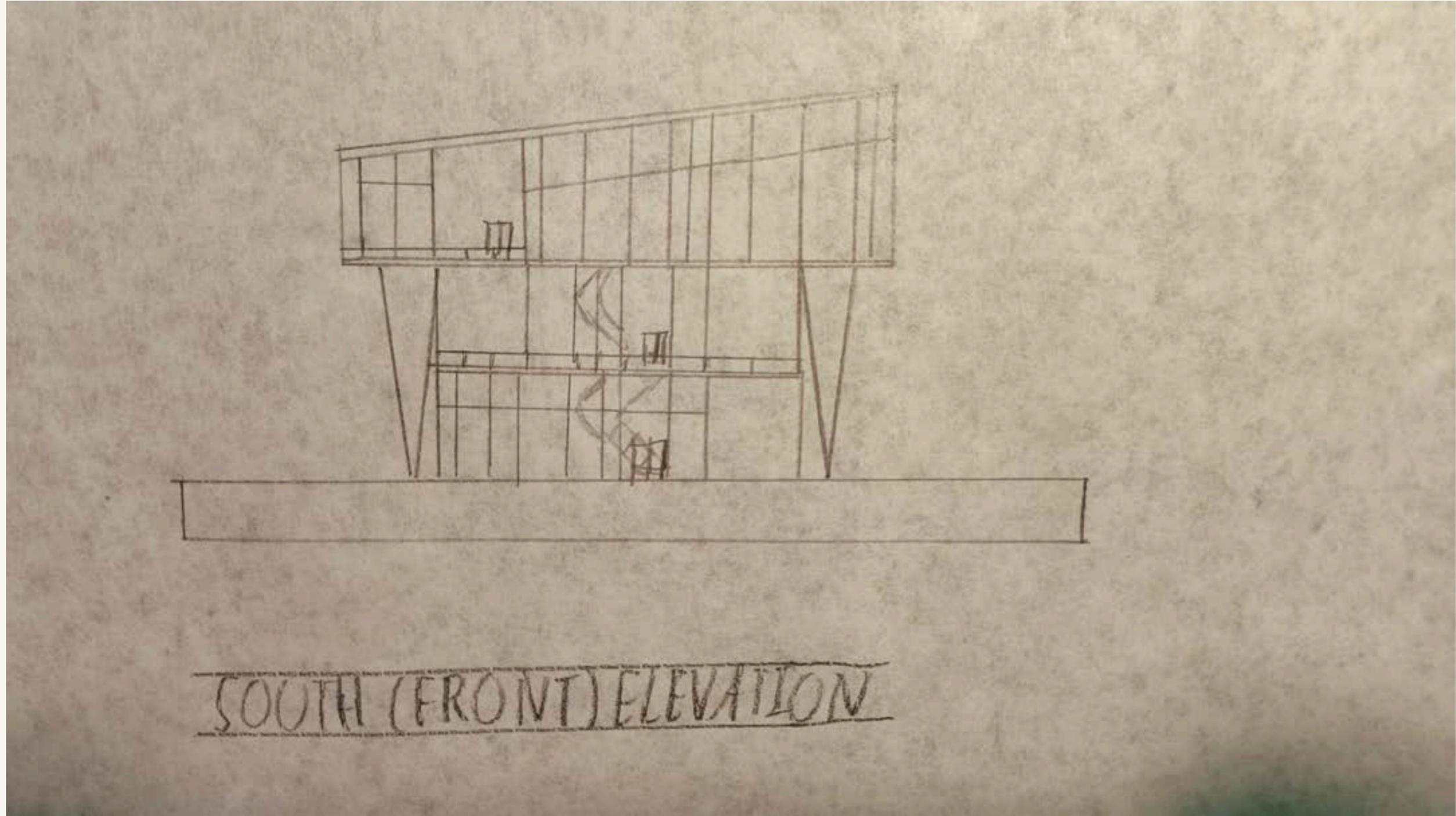
# Concept 3



# CHOSEN DESIGN FLOOR PLANS & ELEVATIONS (CONCEPT 3)



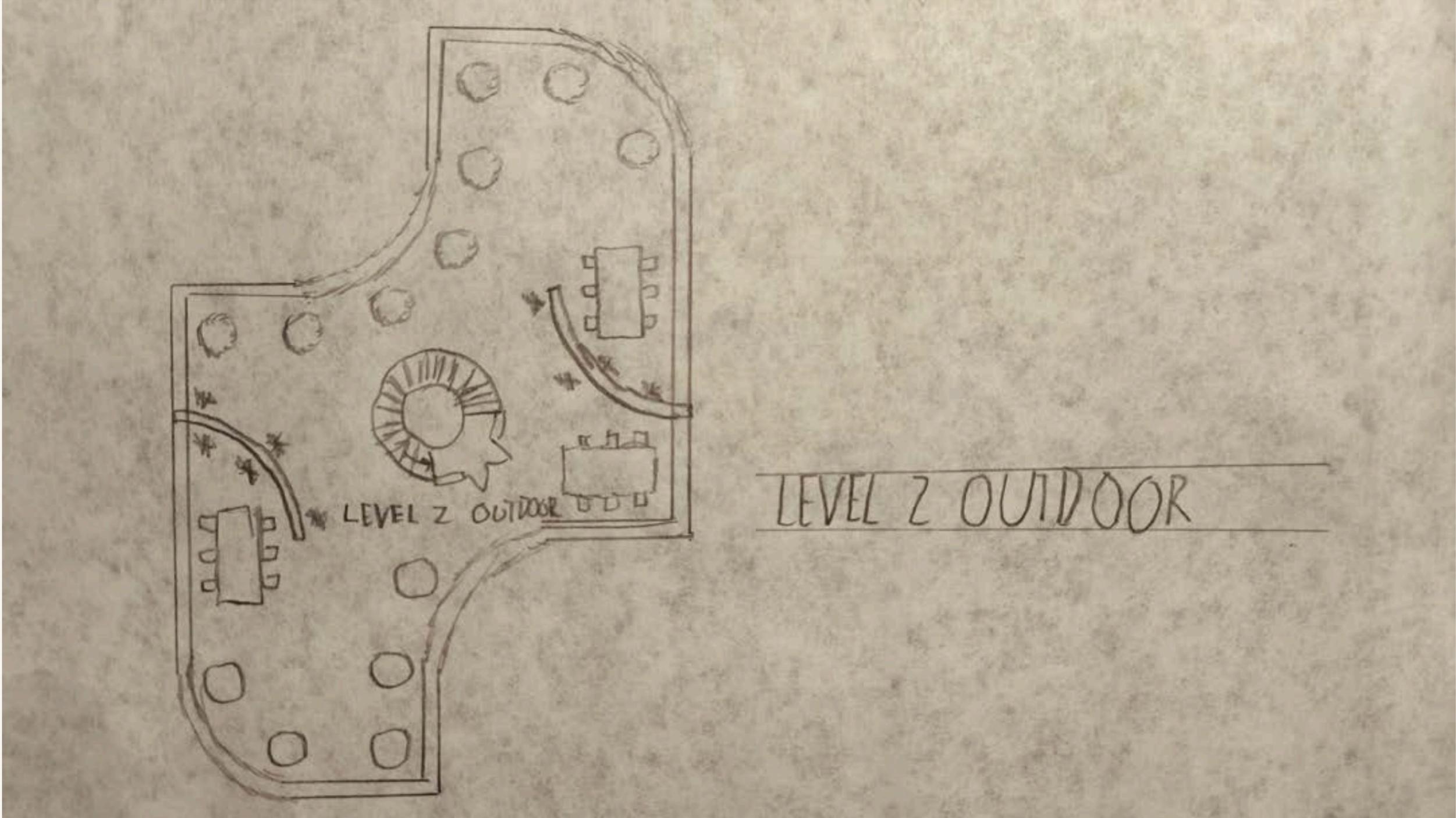
# South (Front Elevation)



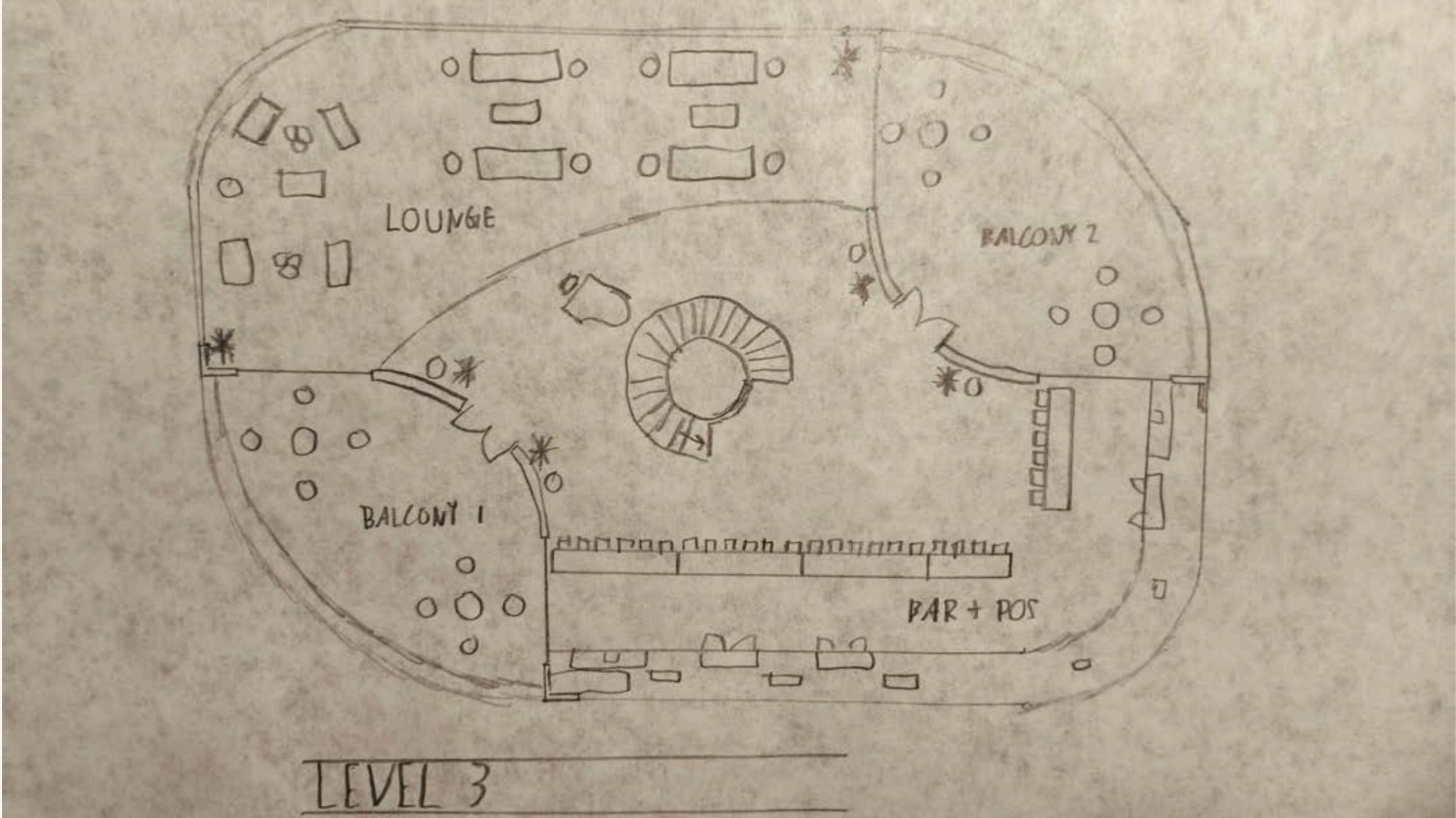
# Ground Floor - Floor Plan



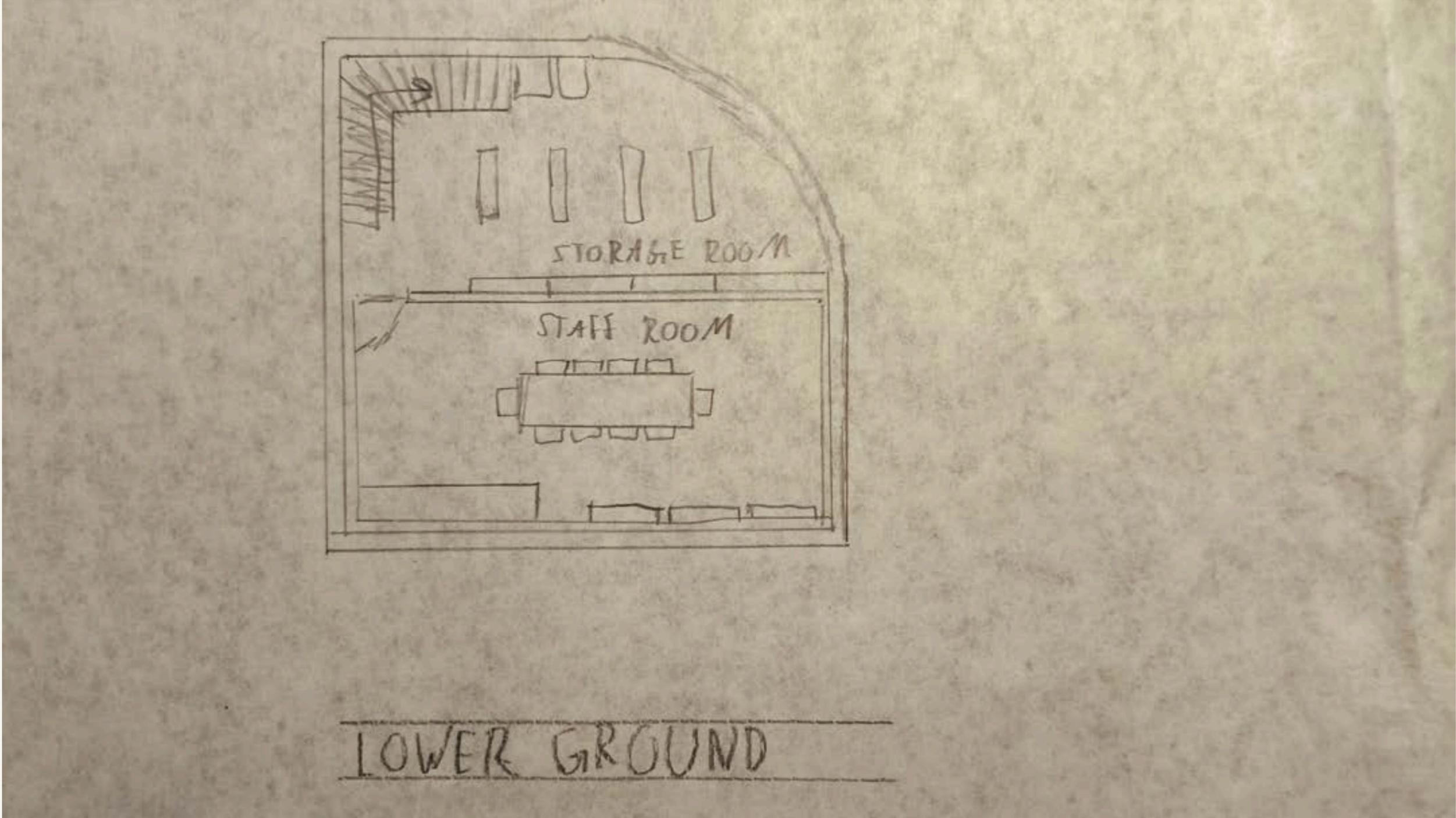
# Level 2 Outdoor Floor Plan



# Level 3 Floor Plan



# Lower Ground Floor Plan



# PROPOSAL OF FINAL DESIGN

Several relevant issues have been considered in the restaurant design to ensure that the space will be practical and user-friendly for customers and staff.

## 1. Indoor and Outdoor Eating Areas

The design will have indoor and outdoor dining spaces to give customers flexibility in their dining experience. The indoor space will be the main dining area, designed to be expansive and welcoming, with enough lighting to make it comfortable. The outdoor dining space will be higher to give customers a decent environment to enjoy their meals outside.

## 2. Hidden Kitchen Space

The kitchen will be strategically located out of view from the dining areas. This helps retain the dining space's aesthetic value, thus minimizing disturbances from noise or kitchen activities. The kitchen's design makes it easy for staff to move about without necessarily interfering with the dining experience.

## 3. Customer and Staff Movement Ease

To facilitate the smooth flow of movement around the restaurant, generous pathways between tables and around focal points will be provided. These will be strategically placed to allow the minimum congestion, thus allowing customers and staff alike to move around the space quickly.

## 4. Till and Drinks Service Area

An area dedicated to a till and drinks service will be designed. This would be based on a central bar that would provide the focus for drink service. The bar shall be placed so that it has easy access from the dining and lounge areas to provide efficient service.

## 5. Toilets

Therefore, the restroom facilities will be conveniently located for clientele yet positioned so that the flow of the dining areas is not disrupted by people having to get up and down from their seats. Care will be taken to ensure that the bathrooms are easily and handily approached without detracting from the dining experience.

## 6. Impressive Front Façade

The restaurant facade shall establish a great first impression inspired by one of the three architectural periods studied in the research. Whether classical, modern, or minimalistic, this will affect the facade and help shape expectations regarding the facility's atmosphere.

## 7. Capacity to Seat 10-20 Groups of Customers

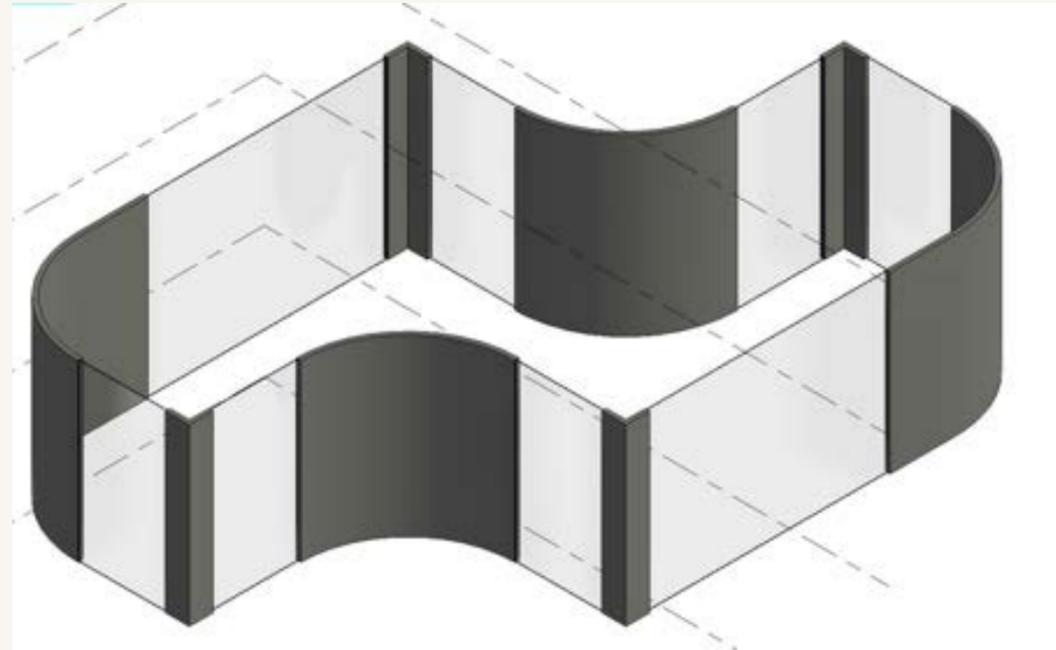
This will involve designing the seating arrangement to accommodate 10 to 20 sets of customers comfortably. The tables will be flexible, allowing them to be quickly joined or separated depending on the number of persons using them. This flexibility will enable a wide range of customers to be handled at any particular time, from small parties to big gatherings.

Such key considerations will ensure a restaurant space that is both functional and aesthetically pleasing, allowing each visitor to have a great experience.



# PROGRESS SCREENSHOTS & REFLECTIONS



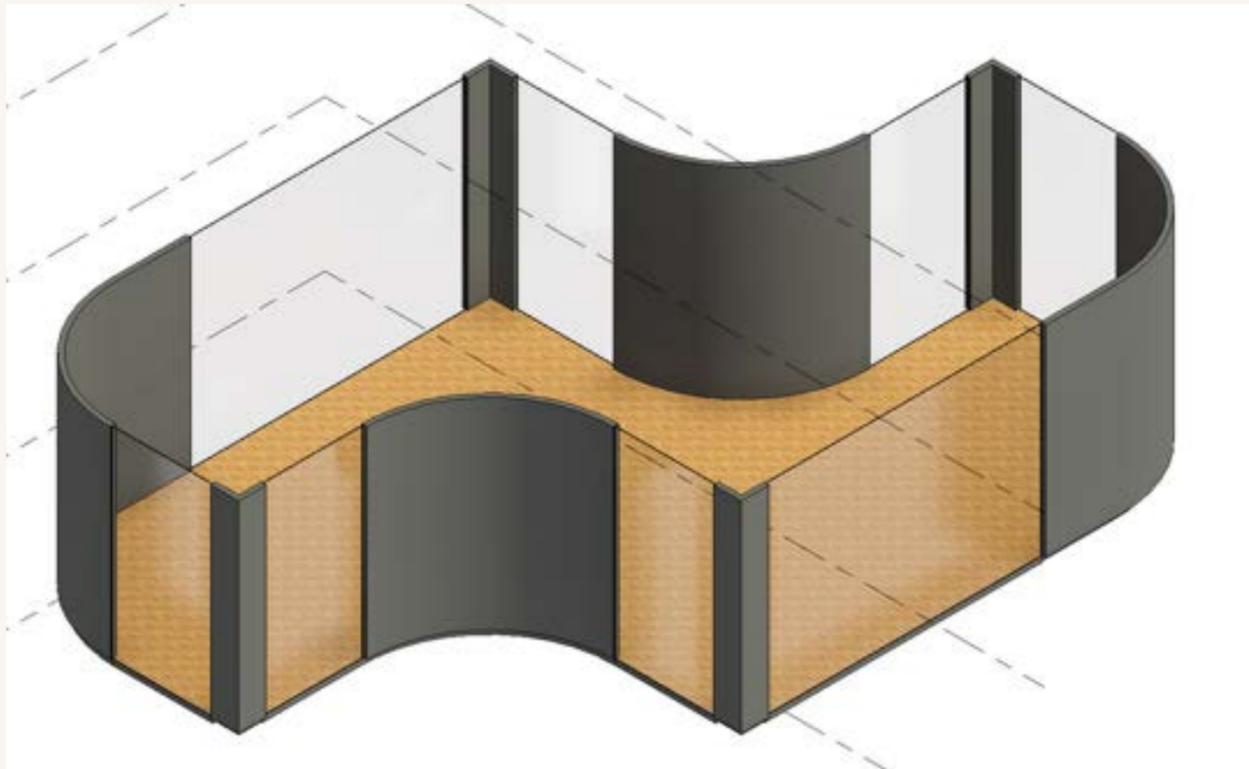


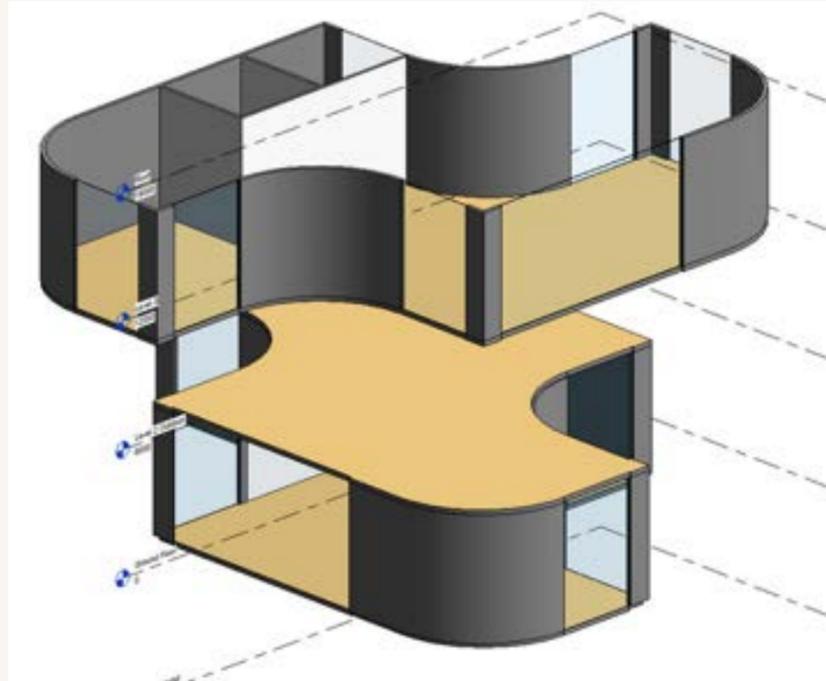
## LEVELS AND FLOOR PLANS (SCREENSHOTS 1, 2, 3)

**Progress and Strengths:** I began by defining the levels and making the fundamental floor plans for each level, which is necessary for the building's structure. The level setup has shown good accuracy, so my understanding of Revit's core features is good.

**Challenges:** These levels might not align exactly with the intended design, which may make them challenging to implement at this stage, especially when coordinating with elevation views.

**Improvement:** Early integration should be observed in floor-plan annotation and dimensioning to avoid discrepancies later in the project.





## STRUCTURAL AND ARCHITECTURAL ELEMENTS (SCREENSHOTS 4, 5, 11)

**Progress and Strengths:** The addition of Level 3 and the outdoor railing with columns clearly emphasizes the structure and aesthetic. The addition of slanted bracing columns, as shown in Screenshot 11, reveals a sophisticated control of the structural design in Revit, especially for handling non-standard elements.

**Challenges:** Aligning columns that cannot be at an angle can be problematic, and everything must be ensured to be constructible using the overall structural design concept.

**Improvements:** Some more structural analysis may be required to confirm that these elements are not only aesthetic but also properly functional.



## STAIRS AND CIRCULATION (SCREENSHOTS 6, 7)



**Progress and Strengths:** This spiral staircase is an addition to the pipeline in terms of design. As spiral staircases are, they can be upgraded or have added functionalities. This is to signify content development about the flow of the circulation of the void within the building and how vertical movement can be cleverly articulated with elegance.

**Challenges:** Designing spiral stairs can become challenging, especially in terms of providing proper safety and conforming to building codes.

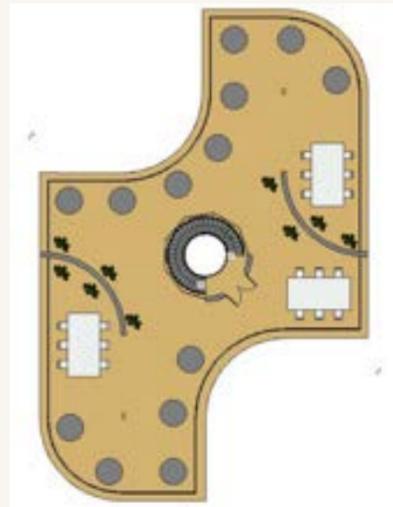
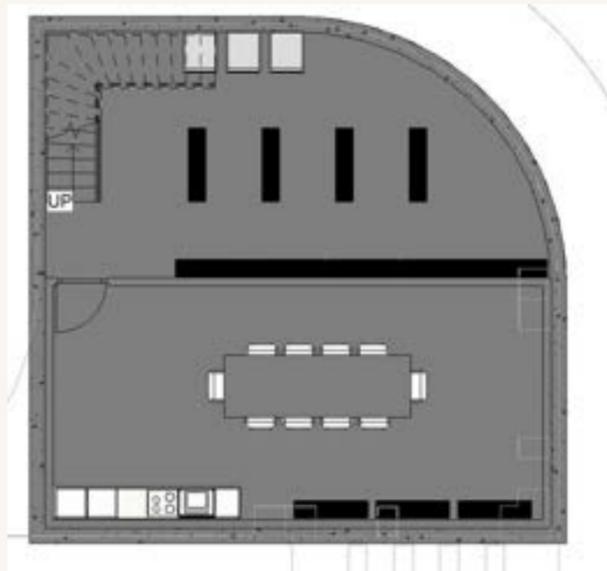
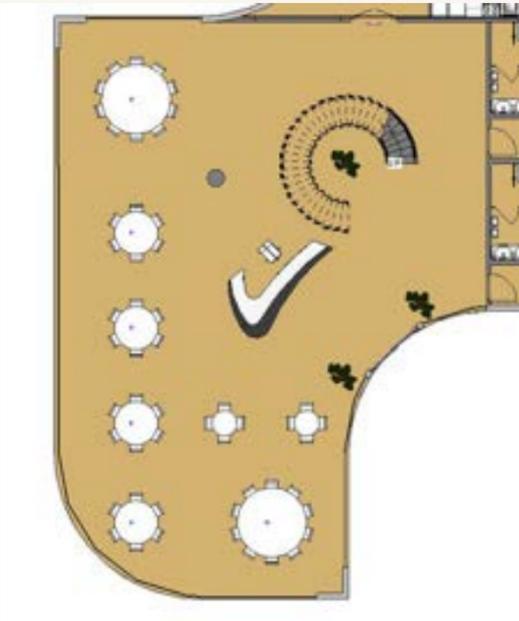
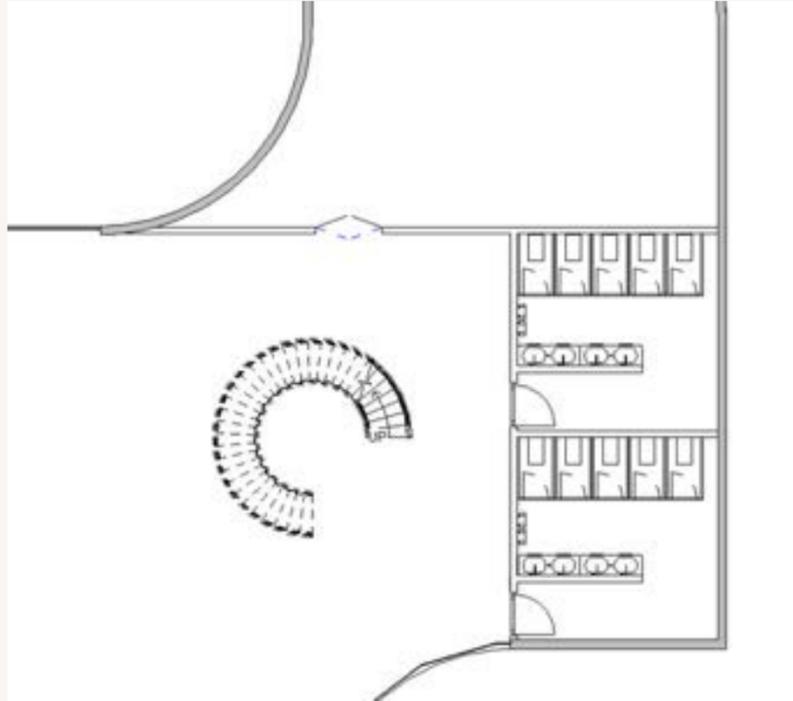
**Improvements:** Some detailed section views showing a staircase rendered for more views could be provided, giving a better idea of its practicability and regulation compliance.

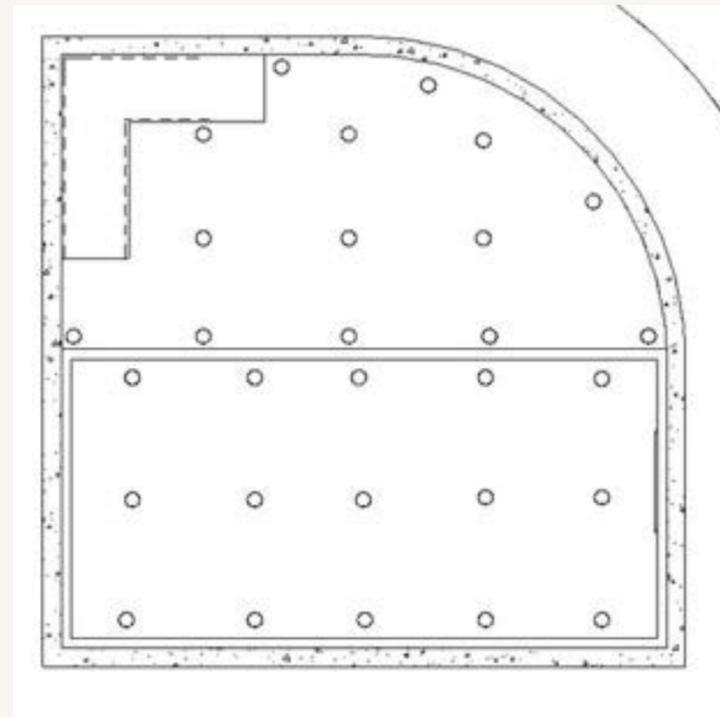
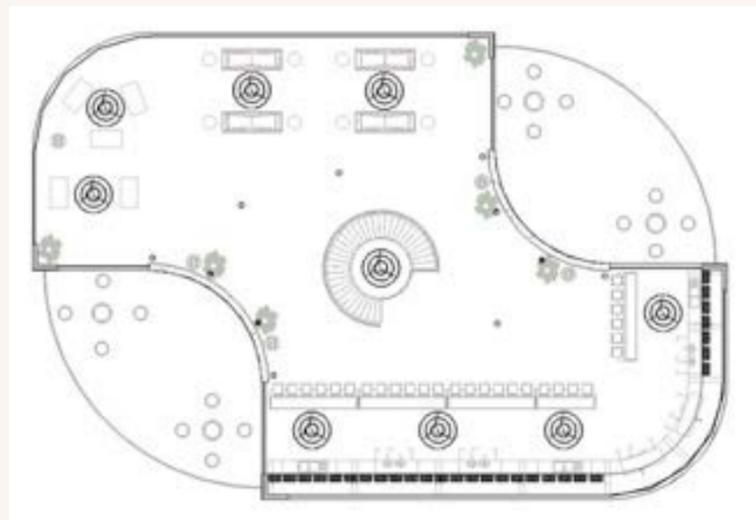
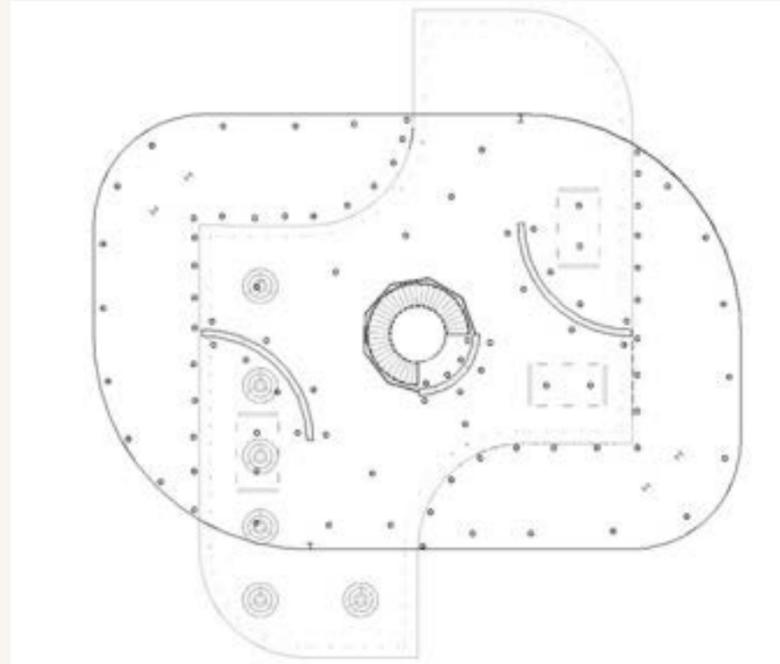
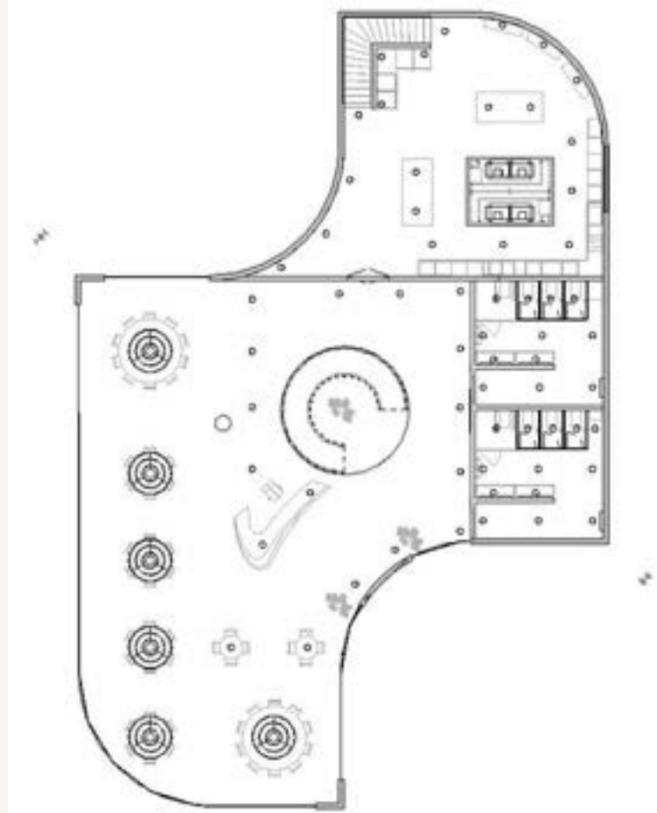
## INTERIOR SPACES AND LAYOUT (SCREENSHOTS 8, 9, 10, 12, 13, 15, 16)

**Progress and Strengths:** The spaces designed in the interior, such as the bathrooms, kitchen, bar, lounge, and storage, deal with the space available very thoughtfully. There seems to be a reason driving the development of each area that contributes to the layout efficiency. An example would be the ground floor seating area and outdoor seating on Level 2. This offers a great deal of consideration for the customer's experience by including variations in seat type to suit different customer preferences.

**The challenge** is putting all these spaces through good ventilation and lighting that aligns with the local authorities' considerations. Challenges in Revit arise when using different materials and finishes, especially in the most realistic renderings. Sometimes, balancing the flow regarding the number of seats inside vis-à-vis outside proves complex, trying to ensure a continuous smooth design, more so when managing the transitions from places.

**Improvements:** More detailed furniture layouts and material specifications would make these spaces more lifelike and usable. Focusing on the indoors and its link to the outdoor seating space could tremendously improve the flow and the overall experience because the transitions will be smooth and spaces joined together.





## LIGHTING AND FINALIZATION (SCREENSHOTS 14-21)

**Progress and Strengths:** The final images capture both natural and artificial lighting well. One can understand how the lighting would affect the ambient feel and the space's functionality. Outdoor seating and overall finishing touches within the interior and exterior are approached cohesively.

**Issues:** Balancing natural and artificial light to achieve the intended effect in the environment without wasting energy can be a headache. Just setting up light fixtures in Revit can be complex enough to bring out real-world conditions.

**Improvements:** Develop more detailed lighting simulations that could be used for even greater energy optimization and to ensure sustainability imperatives.

# SHEETS OF FLOOR PLANS, ELEVATIONS & RENDERED VIEWS







1 South  
1:200



2 North  
1:200



[www.autodesk.com/revit](http://www.autodesk.com/revit)

Consultant  
Address Address  
Phone Fax  
e-mail

Project Address  
Enter address here

No.	Description	Date

### Y11 S2 Practical 2

#### The Eastlake Club & Restaurant Elevations 1

Project number	0001
Date	21/8/2024
Drawn by	Jonathan Pereira
Checked by	Miriam Noble

A107

Scale 1 : 200



1 East  
1 : 200



2 West  
1 : 200



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No.	Description	Date

### Y11 S2 Practical 2

#### The Eastlake Club & Restaurant Elevations 2

Project number	0001
Date	21/8/2024
Drawn by	Jonathan Pereira
Checked by	Miriam Noble

A108

Scale	1 : 200
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1 Exterior View 1  
1:1



2 Exterior View 2  
1:1



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No.	Description	Date

Y11 S2 Practical 2

The Eastlake Club &  
Restaurant Renders 1

Project number 0001

Date 21/8/2024

Drawn by Jonathan Pereira

Checked by Miriam Noble

A109

Scale 1:1



1 Ground Floor Dining  
1:1



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No.	Description	Date

Y11 S2 Practical 2

The Eastlake Club &  
Restaurant Renders 2

Project number 0001

Date 21/8/2024

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A114

Scale 1:1



1 Lounge  
1:1



2 Bar  
1:1



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Phone Fax  
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Project Address  
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No.	Description	Date

Y11 S2 Practical 2

The Eastlake Club &  
Restaurant Renders 3

Project number 0001

Date 21/8/2024

Drawn by Jonathan Pereira

Checked by Miriam Noble

A111

Scale 1:1



1 Kitchen  
1:1



2 Men's Bathroom  
1:1



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Consultant  
Address  
Phone Fax  
e-mail

Project Address  
Enter address here

No.	Description	Date

Y11 S2 Practical 2

The Eastlake Club &  
Restaurant Renders 4

Project number 0001

Date 21/8/2024

Drawn by Jonathan Pereira

Checked by Miriam Noble

A112

Scale 1:1



① Storage Room  
1:1



Staff Room  
1:1



[www.autodesk.com/revit](http://www.autodesk.com/revit)

Consultant  
Address  
Phone Fax  
e-mail



Consultant  
Address  
Phone Fax  
e-mail



Consultant  
Address  
Phone Fax  
e-mail



Consultant  
Address  
Phone Fax  
e-mail



Project Address  
Enter address here

No.	Description	Date

Y11 S2 Practical 2

The Eastlake Club &  
Restaurant Renders 5

Project number 0001

Date 21/8/2024

Drawn by Jonathan Pereira

Checked by Miriam Noble

A113

Scale 1:1



Level 3 Overview -Lounge

1 + Bar  
1:1



Level 2 Outdoor Dining

2  
1:1



[www.autodesk.com/revit](http://www.autodesk.com/revit)

Consultant  
Address  
Address  
Phone Fax  
e-mail

Project Address  
Enter address here

No.	Description	Date

Y11 S2 Practical 2

The Eastlake Club &  
Restaurant Renders 6

Project number 0001

Date 21/8/2024

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A110

Scale 1:1

# EVALUATION OF FINAL DESIGN

## 1. The concept is Strong and Suits the Design Brief

The restaurant design concept aligns well with the initial brief, which emphasized creating a space that is both functional and visually appealing. The inclusion of indoor and outdoor dining areas, a hidden kitchen, and thoughtful placement of service areas demonstrates a clear understanding of the brief's requirements. The design successfully balances the customers' needs with the operational efficiency necessary for staff, ensuring the space is practical while maintaining a strong aesthetic appeal.

## 2. The Building Shows Distinctive Features of the Chosen Style(s)

The architectural style chosen for the building is reflected in its distinctive features. Whether the design draws from classical, modern, or minimalist influences, the building's façade, materials, and overall form convey a solid connection to the selected style. The exterior views highlight these features, ensuring that the building not only meets functional needs but also contributes to the desired atmosphere and identity of the restaurant.

## 3. Difficulty of Revit Skills (Including Any Additional Features)

The design demonstrates high proficiency with Revit, particularly in handling complex aspects such as custom elements, intricate detailing, and advanced rendering techniques. Any additional features, such as integrating structural elements or detailed material specifications, further showcase the depth of skill. The ability to manage these technical aspects while maintaining a coherent and aesthetically pleasing design speaks to the difficulty and expertise required in this project.

## 4. The Layout of Rooms is Well Conceived, Based on a Style or Sound Reasoning (in the Architect's Statement)

The layout of the rooms has been thoughtfully considered, with clear reasoning that aligns with both the chosen architectural style and the practical requirements of the restaurant. Positioning key areas such as the dining spaces, kitchen, bar, and bathrooms demonstrates careful planning. This ensures that the flow of the building supports both customer experience and staff efficiency while also adhering to the design principles outlined in the architect's statement.

## 5. Quality Renders with Strong Framing, Lighting, and Angles to Show Key Features

The renders produced for this project are of high quality, effectively showcasing the design's key features. Strong framing and thoughtful lighting highlight important elements such as the front façade, dining areas, and unique architectural details. The angles used in the renders provide a comprehensive view of the space, allowing viewers to appreciate both the overall design and the finer points of the execution.

## 6. Sheets with Floor Plans, Elevations, Sections, Details, etc.

The project includes well-organized sheets that present all necessary architectural documentation, such as floor plans, elevations, sections, and detailed views. These sheets are clear and professional, providing all the information needed to understand the design. The floor plans and sections reveal the building's spatial organization and structural integrity, while the elevations and details offer insights into the aesthetic considerations and material choices. These documents collectively reinforce the overall design's strength and demonstrate the planning process's thoroughness.

## Overall Conclusion

The final design effectively meets the goals outlined in the brief, showcasing a solid understanding of architectural principles and Revit proficiency. The thoughtful integration of the chosen architectural style with functional requirements, high-quality renders, and detailed documentation results in a cohesive and impressive project.

