

DESIGN GUIDELINES

These guidelines are intended to address exterior elements of restaurant design to help promote cohesive design and enable comprehensive review of such cases. The guidelines are intended for all new buildings and major renovations. All proposal should be in accordance with the zoning ordinance and Downtown standards if applicable. The guidelines are organized into five (5) sections including Site Design, Architecture, Landscape Design, Lighting, and Signage/Corporate Identification.

Site Design

1. The optimal layout of any individual site requires an in-depth understanding of local context and a thorough site analysis. The components of a restaurant to be considered in site design include, but are not limited to:
 - Primary structure
 - Outdoor Dining
 - Entry and associated outdoor waiting area
 - Service, utility infrastructure, refuse and storage area
 - Pedestrian and vehicular circulation systems, parking, and valet areas
 - Drive through windows and associated equipment and stacking lanes
1. All development proposals should show evidence of coordination with the site plan elements and other contextual influences of neighbouring properties.

Proposals should respond to local development patterns and the streetscape using building setbacks, orientation, relationship of structures to the street and to each other. The layout of the site should respect and build upon the arrangement of buildings, open spaces, and landscape elements of adjacent sites.

- Where a common setback from the street is evident, new buildings should respect the established setback.
- Variation to an established setback is allowed if the resulting arrangement of buildings defines a useful public space such as a plaza or open space.
- Building entries should be convenient to parking but should also acknowledge the importance of the public realm.
- Seek and develop pedestrian linkages between adjacent properties.
- Seek and develop shared vehicular access points with adjoining sites where feasible.

2. Service areas, storage areas and refuse enclosures should be screened from public view and screened from adjacent sites.

3. The clustering of service and refuse areas is encouraged where adjacency of similar uses allows.

4. Site design shall accommodate a logical and safe vehicular and pedestrian circulation pattern throughout the site that minimizes conflicts.

5. Parking fields and expansive areas of paved surfaces should be broken up with landscape planting.
6. Outdoor dining areas are encouraged. The flow of indoor to outdoor spaces is desirable and can be facilitated by operable windows and doors. Outdoor dining areas should be located away from adjacent residential areas and other sensitive uses.
7. Identify the location of above ground utility infrastructure facilities early in the design process. When possible, locate utility cabinets, switching cabinets, transformers, cable boxes, communications infrastructure, backflow preventors, irrigation control boxes and other similar above ground utilities in locations that do not conflict with featured views, outdoor dining areas and circulation patterns. Utility cabinets should not be located within parking lot landscape islands or in highly visible locations within the right-of-way. Utilities should be screened to the extent allowable by operation requirements.